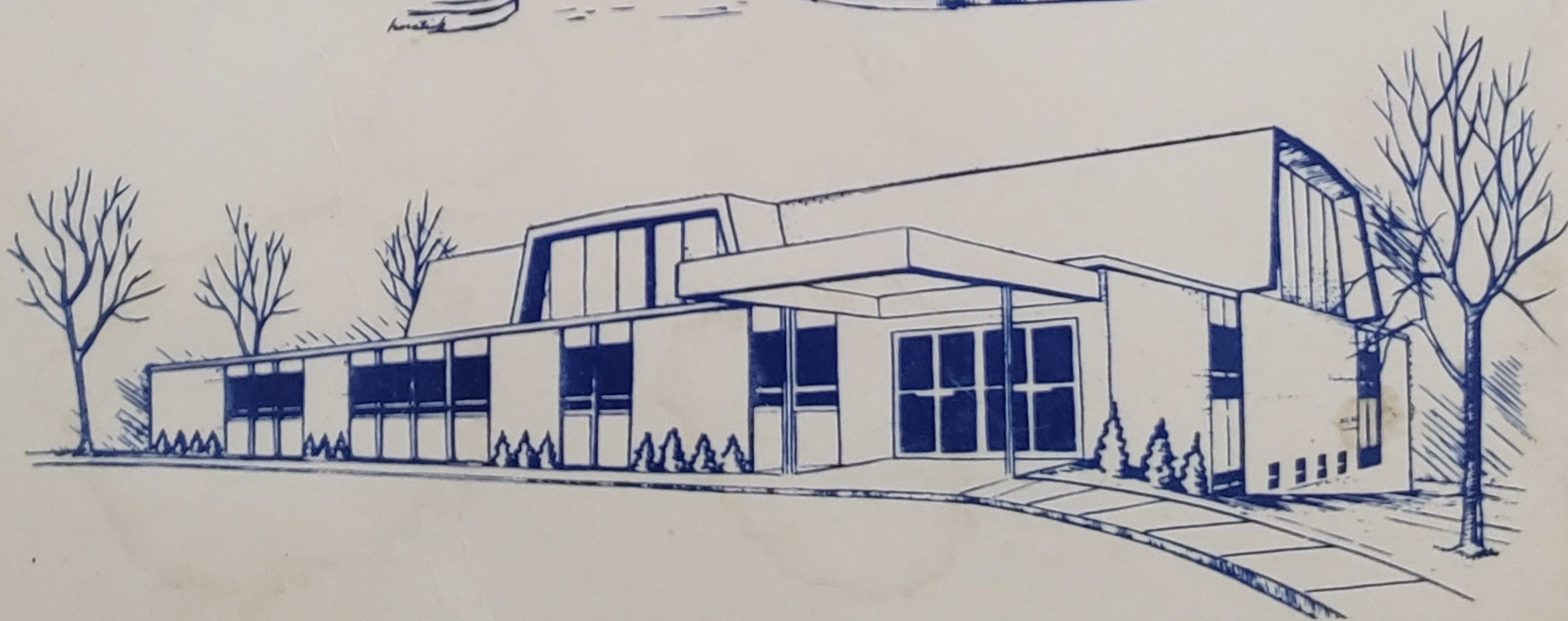


110th ANNIVERSARY COOK BOOK

1878 - 110 YEARS - 1988



FIRST BAPTIST CHURCH
DUBOIS, PENN.



APPETIZERS
BEVERAGES

SALADS

CASSEROLES
VEGETABLES

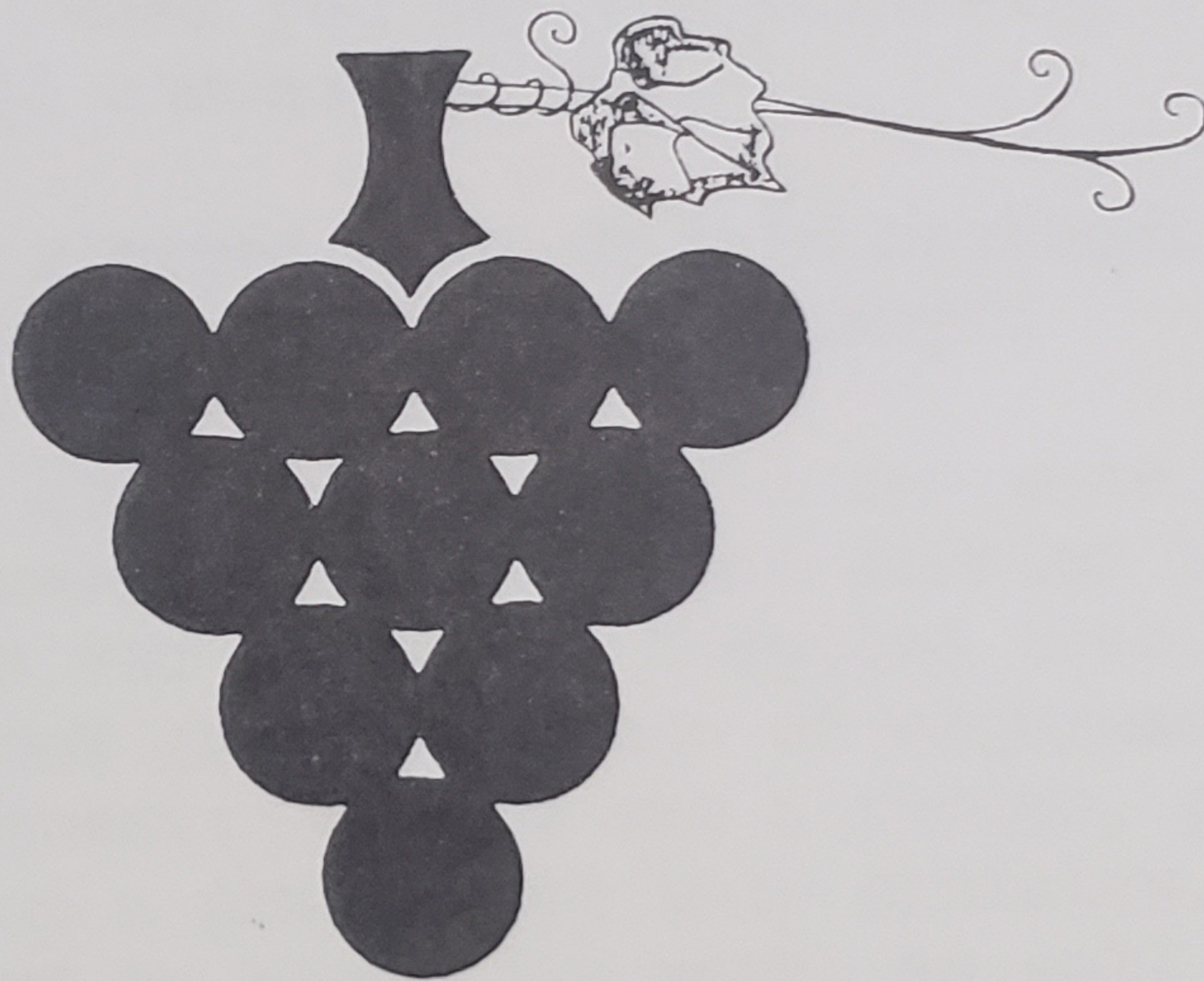
SOUPS &
CAKES

BREAD
HEAD PUDDINGS



I am the vine, ye are the branches:
He that abideth in me, and I in him,
the same bringeth forth much fruit;
for without me ye can do nothing.

John 15:5



Compiled by the
FIRST BAPTIST CHURCH
Maple Avenue Extension
DuBois, Pennsylvania 15801

June 1988

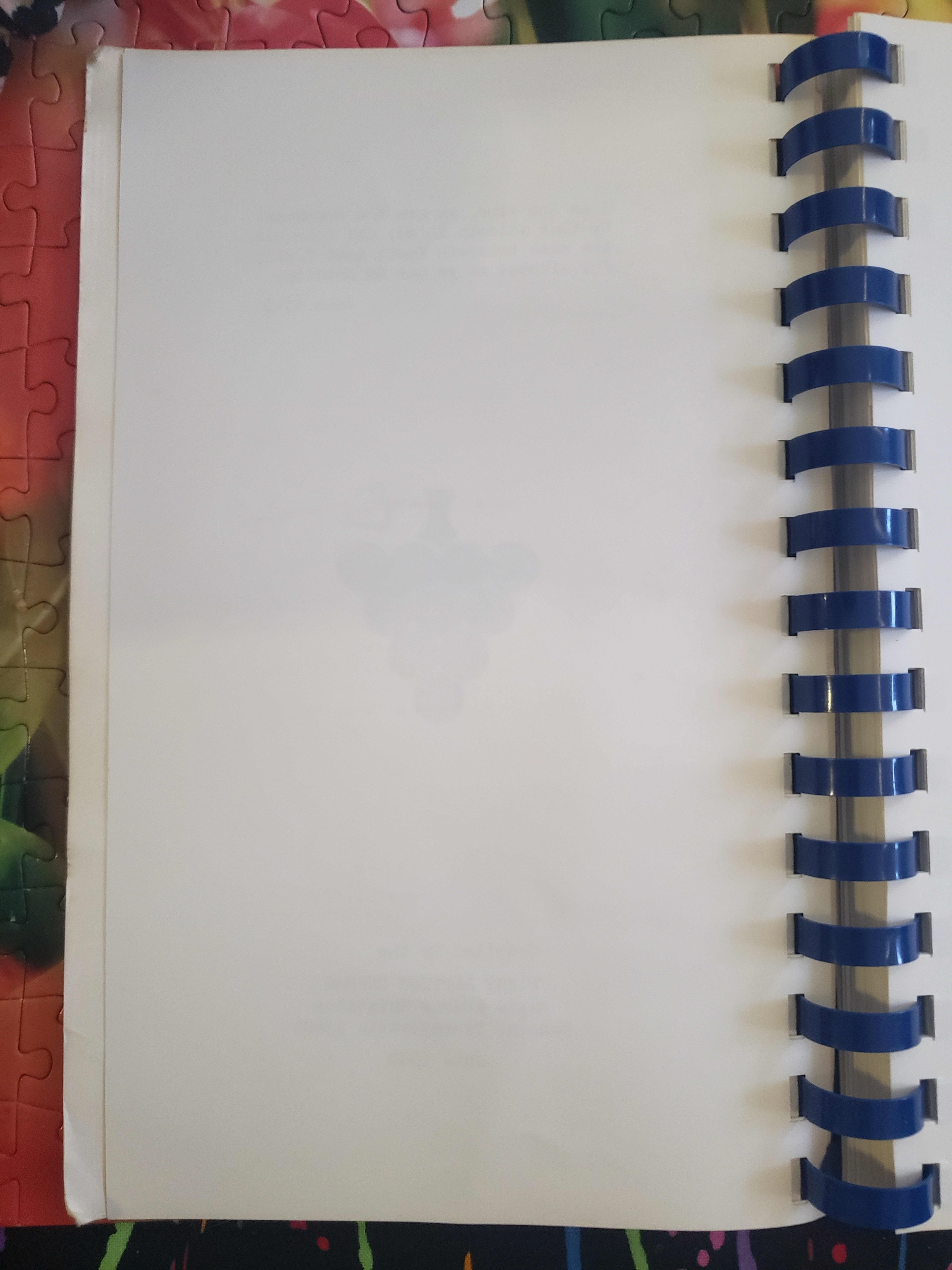
APPETIZERS
BEVERAGES

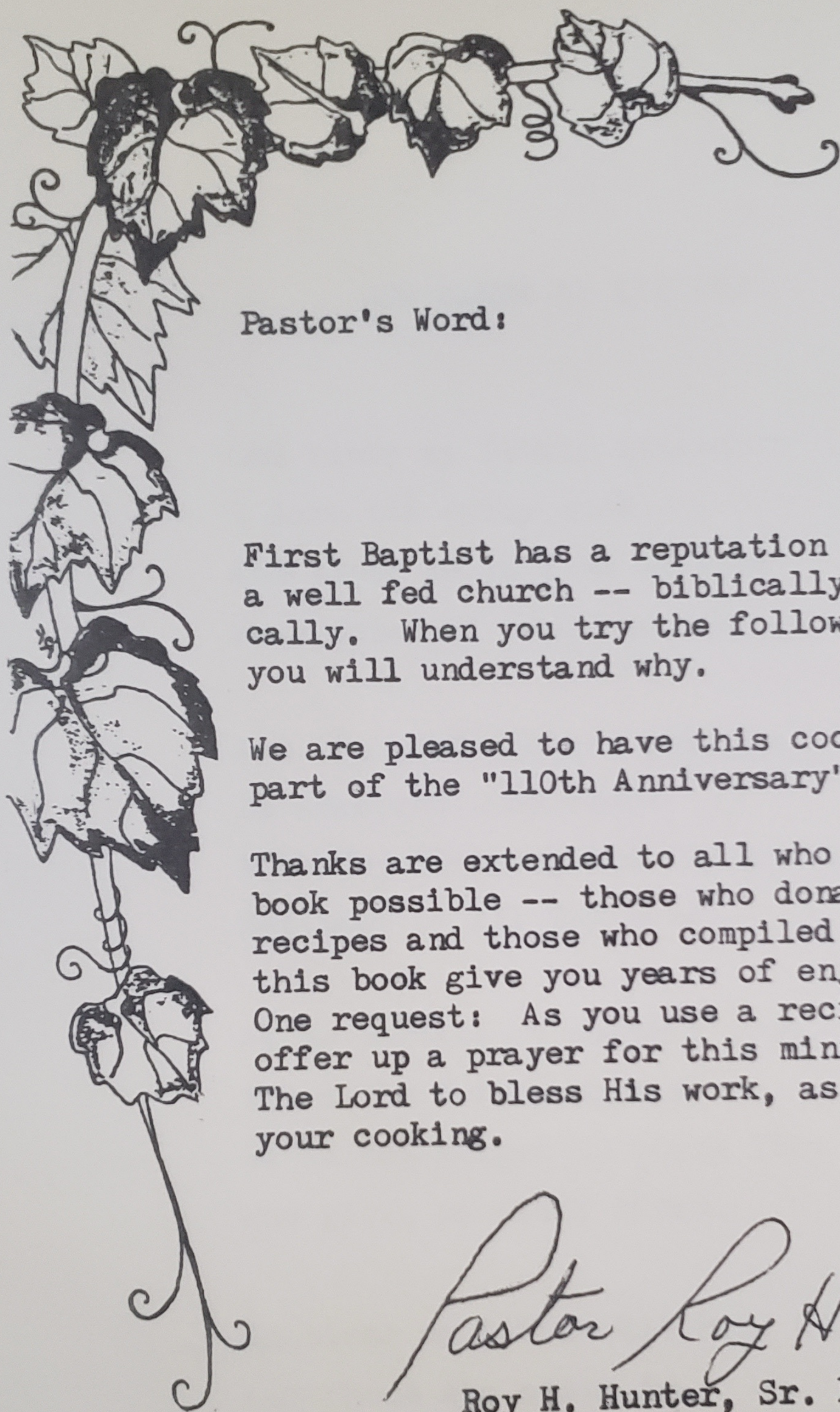
SALADS

CASSEROLES
VEGETABLES

SOUPS &
SANDWICHES

BREAD
HEAD PUDDINGS





Pastor's Word:

First Baptist has a reputation for being a well fed church -- biblically and physically. When you try the following recipes, you will understand why.

We are pleased to have this cookbook as part of the "110th Anniversary".

Thanks are extended to all who made this book possible -- those who donated the recipes and those who compiled them. May this book give you years of enjoyment. One request: As you use a recipe, please offer up a prayer for this ministry. Ask The Lord to bless His work, as well as your cooking.

Pastor Roy H. Hunter
Roy H. Hunter, Sr. Pastor *Col 11:18*
First Baptist Church

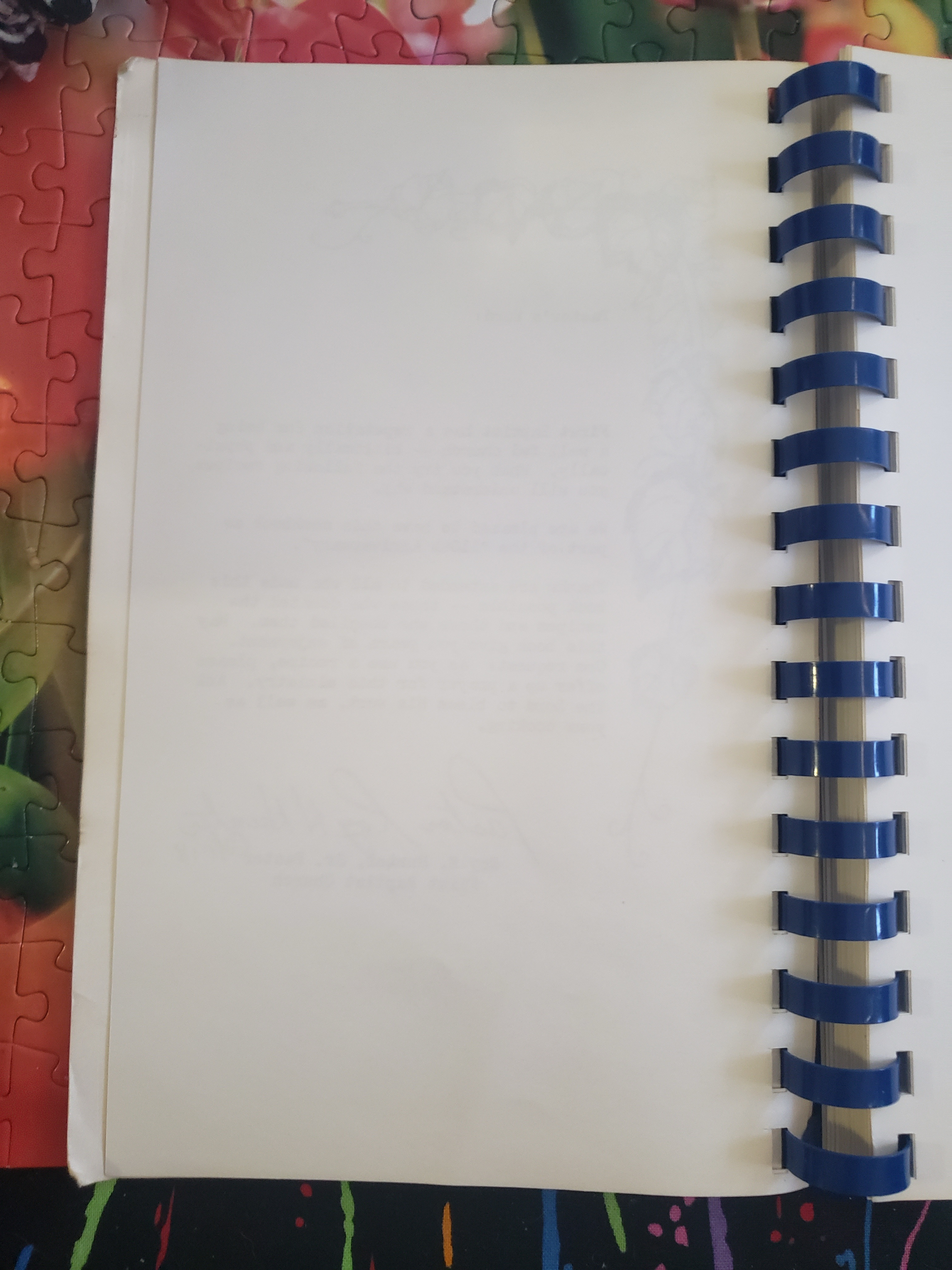
APPETIZERS
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SANDWICHES

BREAD
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GOD BLESS MY KITCHEN

God bless my little kitchen
I love its every nook
And bless me as I do my work
Wash pots and pans and cook.

And the meals that I prepare
Be seasoned from above
With Thy blessing and Thy grace,
But most of all Thy love.

As we partake of earthly food,
Thy table for us spread
We'll not forget to thank Thee Lord,
Who gives us daily bread.

So bless my little kitchen, God,
And those who enter in,
May they find naught but joy and peace
And happiness therein.

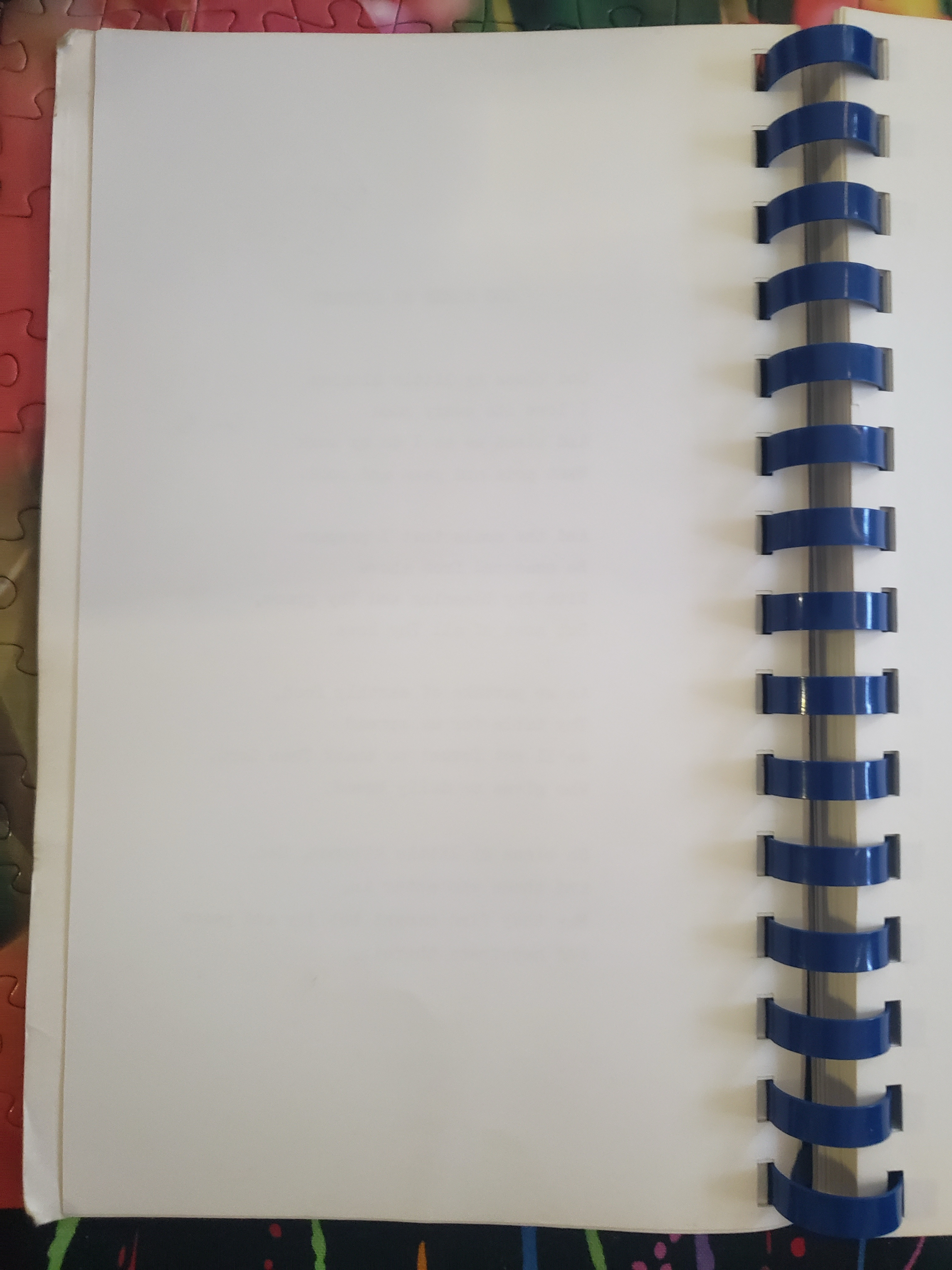
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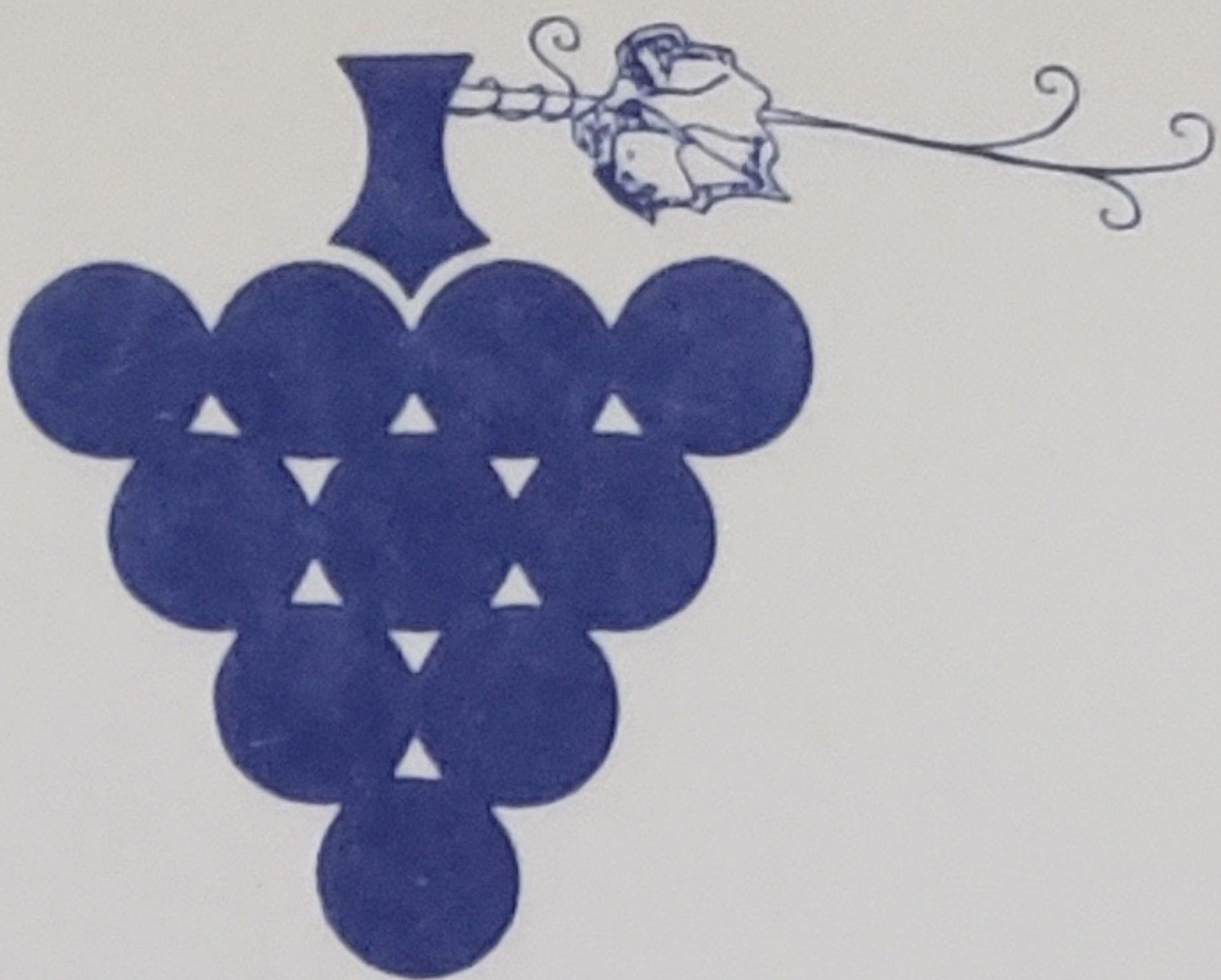
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APPETIZERS BEVERAGES

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BEVERAGES

SALADS

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PIZZA APPETIZER

8 ozs. cream cheese
1 cup ketchup
2 Tbsps. horseradish
1 cup shrimp, chopped
1 tsp. lemon juice
1 cup green pepper, chopped
1 cup fresh tomato (remove seeds)
4 green onions, chopped
1/2 cup ripe olives, sliced
1 cup mozzarella cheese, shredded

Spread cream cheese in pizza pan. Mix together ketchup, horseradish, lemon juice, and chopped shrimp. Spread this mixture over cream cheese. Chop and sprinkle over top of sauce: green pepper, tomato, green onions, olives and mozzarella cheese. Serve with tray of assorted crackers and spreader knives.

Peg Takach

MUSHROOM APPETIZERS

10-12 mushrooms
3 oz. pkg. cream cheese
1/4 cup chopped walnuts
1 tsp. lemon juice
Several drops hot red pepper sauce

Remove stems from mushrooms. Wash and dry caps. Chop stems. Add remaining ingredients and stuff caps. Bake in 350° oven for approximately 10-15 min.

Sandra Kuntz Giltiran
Dearborn, Michigan

DRIED BEEF CHEESE ROLL

- 1 - 8 oz pkg. cream cheese, softened
- 1/4 cup grated Parmesan cheese
- 1 Tbsp. prepared horseradish
- 1/3 cup chopped green olives
- 2 1/2 oz. dried beef, chopped fine

Blend together cream cheese, parmesan cheese and horseradish. Stir in chopped olives. On waxed paper, shape into two 6" rolls - 1 1/2" in diameter. Chill. Roll in dried beef.

Chris Shobert

CHICKEN ROLL APPETIZER

- 2 - 8 oz. pkgs. cream cheese
- 1 Tbsp. steak sauce
- 1/2 tsp. curry powder (optional)
- 1 1/2 cups minced, cooked chicken
- 1/3 cup minced celery
- 1/4 cup chopped parsley
- 1/4 cup chopped, toasted almonds

Beat together first 3 ingredients. Blend in chicken, celery and 2 Tbsps. of the parsley. Shape mixture into a ball or roll. Wrap in plastic wrap and chill 4 hours. Toss together remaining parsley and almonds and use to coat roll. Serve with crackers, or with vegetables. Variation: Turkey instead of chicken.

Debbie DeLarme

CANDIED NUTS

2 egg whites
2 cups brown sugar
1 tsp. vanilla
4 cups walnuts or pecans

Beat egg whites until stiff; gradually add brown sugar and vanilla. Dip nuts in mixture and place on Pam-sprayed pan. Heat in 250° oven for 25 min.

Pat Forsyth

CARAMEL POPCORN

15 cups popped corn
1 cup brown sugar
1/2 cup butter
1/4 cup corn syrup
1/2 tsp. salt
1/2 tsp. baking soda

Heat oven to 200°. Put popped corn on two cookie sheets. Heat next four ingredients in saucepan until bubbling around edges. Then cook 5 min. longer. Remove from heat. Stir in soda until foamy - pour over popcorn. Add peanuts if desired. Bake 1 hour, stirring every 15 min.

Jennifer Brubaker

***A recipe that is not shared with others will soon be forgotten, but when it is shared it will be enjoyed by future generations.

CRUNCH MUNCH

- 1 Box each of largest size:
 - Wheat, Rice & Corn Chex
 - Cinnamon Toast Crunch
- 2 1/2 lbs. peanuts
- 1 1/4 cup melted margarine
- 1 Tbsp. cinnamon
- 1 cup sugar

Mix cereal and peanuts together. Pour melted margarine over mix and stir until coated. Sprinkle cinnamon-sugar mixture over all and stir until well blended. Bake on large shallow pans for 10 minutes at 250°. Makes approximately 100 - 1/2 cup servings.

Kati Jacobs

CAKES

SALADS

AND NOODLES

CASSEROLES
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SOUPS &
SANDWICHES

BREAD
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***Some cheese and fruit combinations for appetizers: Cheddar, Provolone and Camembert with pineapple, grapes, pears and walnuts. Brie, Monterey Jack and Feta with tangerines, strawberries and dried prunes. Colby, Gjetost, Emmentaler and Roquefort with apricots, pineapple and plums.

***To keep egg yolks from crumbling when slicing hard cooked eggs, wet the knife before each cut.

Christmas starter, dinner or breakfast. Serve cranberry juice topped with lime sherbert.

***You can use frozen dough to make flaky crusts for appetizers. Thaw, cut into desired shapes, put in filling, brush with butter, bake 10-15 minutes at 375°. Fillings can be chopped up chicken, roast beef or any cooked seafood, or any cooked vegetables such as mushrooms, broccoli or cauliflower.

***Store carton of cottage cheese upside down. It will keep twice as long.

***Try a new spice for your appetizers in place of salt. Blend together: 2 1/2 tsp. each of paprika, dry mustard, garlic powder, 5 tsp. onion powder, 1/2 tsp. ground black pepper and 1/4 tsp. celery seed. Put all in a shaker and pass up the salt.

*** Quick appetizers that can be served anytime with crackers, thin sliced toasted bread or potato chips: (1) Cream cheese with chopped pickle. (2) Cheese squares with olive attached by toothpick. (3) Liverwurst with pistachio nuts. (4) Peanut butter and bacon toasted on dark bread. (5) Deviled ham with chopped onions and Spanish olives. (6) Shrimp flavored with French dressing. (7) Pimento cheese mixed with a dash of horseradish.

SPICED TEA MIX

3/4 cup sugar
1/4 cup instant tea
1 cup Tang
1/2 cup lemonade mix
1/4 tsp. ground cloves
1 tsp. cinnamon

Combine all ingredients. Put in covered container.
Use 2 tsps. to each cup of boiling water.

Patti Brubaker

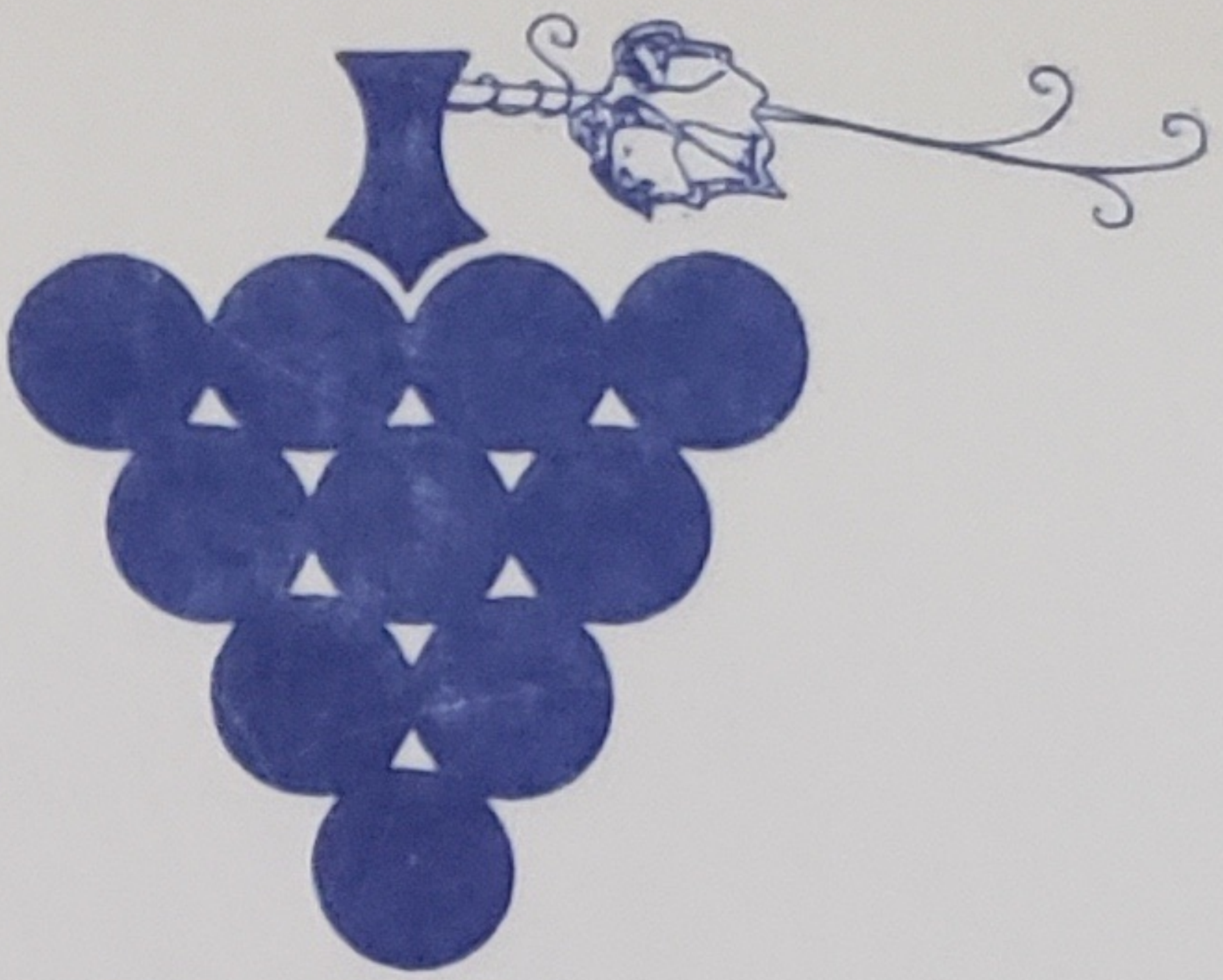
EGG NOG

1 Tbsp. sugar (or less)
Dash of salt
1 cup milk
1/2 tsp. vanilla extract

Mix together all ingredients in blender or electric
mixer. Serves 1.

Rebecca Tartal

NOTES



SALADS

CAKES
NEEDED TO

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IN NICHES

CASSEROLES
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MAIN RECIPES

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***If delayed in tossing salads, greens will stay fresh **under a drape of** paper towels wrung out of ice water.

***Always shake on oil and vinegar dressing just before eating salad.

***When unmolding a salad, always sprinkle a few drops of water on the serving plate. It will be easy to move the salad around to position it correctly.

***For crunchy coleslaw, cut cabbage in half and soak in salted water for an hour. Drain well, then proceed with recipe.

***Remember to remove the tops of carrots before storing. Tops drain the carrots of moisture, making them limp and dry.

***Never immerse mushrooms in water when cleaning. They will absorb too much liquid. For prime mushrooms, buy only those with closed caps. The gills should not be showing.

***To determine whether an egg is fresh without breaking the shell, immerse the egg in a pan of cool salted water. If it sinks to the bottom, it is fresh. If it rises to the surface, throw it away.

***Once an onion has been cut in half, rub the leftover side with butter and it will keep fresh longer.

***Season stewing fruits with anise, cardamon, cinnamon or rosemary.

LIME WALNUT SALAD

1 3 oz. box lime jello
1 cup boiling water
1 2# can crushed pineapple
1 cup cottage cheese
1/2 cup finely cut celery
1 Tbs. chopped pimientos
1/2 cup chopped walnuts

Dissolve gelatin, cool until syrupy. Stir in remaining ingredients. Mold in an 8" square pan.

Frosting

When salad is cold, frost with 3 oz. cream cheese, mixed with 1 Tbs. mayonaise, 1 tsp. lemon juice. Decorate with cherries and nuts.

Scarlett Freas

RASPBERRY RAZZLE

1 3 oz. pkg. raspberry gelatin
1 10 oz. pkg. frozen raspberries, thawed
1 cup sour cream
3/4 cup water

Combine all ingredients in sauce pan, using a wire whick to dissolve lumps in sour cream. Bring just to boiling over medium heat, uncovered. Stir to prevent burning. Remove from heat. Pour into a one quart mold or serving dish. Chill several hours or overnight. Garnish with fresh raspberries, if available.
Yields: 6 servings

Beth Ertsgaard

WALDORF SALAD

2 cups tart apples (small red delicious work well)
1 Tbs. sugar
1/2 tsp. lemon juice
dash salt
1 cup celery sliced 1/2 inch
1/2 cup walnuts
1/4 cup mayonaise
1/2 cup whipped cream (1/2 pint)
1 cup purple grapes halved

Chill bowl and beaters. Core apples and dice.
Sprinkle apples with lemon juice and salt.
Add celery and nuts. Whip cream. Fold mayonaise
into whipped cream. Stir apple mixture into
whipped cream. Top with a few maroschino cherries,
if desired.

Elaine Chamberlin

SPAGHETTI SALAD

1 lb. spaghetti
1 chopped onion
1 chopped green pepper
celery seeds
1/4 cup vinegar
1/2 cup salad oil

Cook 1 lb. spaghetti, wash and cool add chopped
onion, pepper, celery seeds. Toss well and add
vinegar and salad oil. Refrigerate overnight,
when ready to use add fresh tomatoes (chopped), salt
and pepper. Then pour Italian dressing over it.

Ethel Trezise

CRANBERRY GRAPE SALAD

2 cups fresh cranberries
3/4 cup sugar
1 cup seeded halved red grapes
1/4 cup broken walnuts
2 cups marshmallows, cut or use the miniatures
1/2 cup whipped cream, whipped or creamy cool whip.

Grind cranberries through food chopper, using coarse blade, or use the blender. Stir in sugar, drain cranberry and sugar mixture pressing lightly to remove excess juice. Cover and chill overnight. Add grapes, nuts and marshmallows to well drained cranberry mixture. Just before serving, fold in whipped cream, mound in lettuce cups. Makes 6 to 8 cups.

Eileen Munro

FRUIT SALAD

3 1/2 oz. package whipped topping mix
1-3 oz. package lime flavored gelatin
1-30 oz. can fruit cocktail (drained)
1-12 oz. carton small curd cottage cheese
1/2 cup chopped nuts
1 cup miniature marshmallows

Prepare topping mix according to package directions. Fold into cottage cheese. Sprinkle gelatin over mixture. Blend well. Fold in fruit cocktail, marshmallows and nuts. Refrigerate at least 1 hour before serving.

Margaret Hughes

ORANGE JELLO SALAD

1 3 oz. pkg. orange jello dissolved in 1 cup boiling water. Add 2 cups vanilla ice cream and stir until melted.

Add: 1 cup miniature marshmallows
1 can drained mandarin oranges
1 can drained crushed pineapple

Spread into oblong glass pan or 9 x 13 baking pan. Let set in refrigerator 15 minutes.

Make topping of: 1 small pkg. Instant vanilla pudding, 1 cup milk, and 1 packet dream whip. (You can substitute cool whip.) Beat all together until thick. Spread on jello mixture and chill at least 2 hours. Sprinkle with flaked coconut, if desired.

Alice Clark

CABBAGE SALAD

1 large head red cabbage, shredded fine
1 can crushed pineapple, drained
2 or 3 apples, diced
1/4 cup chopped walnuts
Maraschino cherries, cut up
Handful of raisins
1 1/2 - 2 cups miniature marshmallows
Other fresh fruit if desired: grapes, bananas, etc.
2 - 3 Tbs. sugar (to taste)
Touch of cooking oil
Hellman's mayonaise to taste (small amount)

Mix and eat! Very good!

Lori Clark

STRAWBERRY BIBB SALAD

3 small heads Bibb lettuce, washed and cored
3 cups fresh sliced strawberries
1/2 red onion, thinly sliced and separated into rings
3/4 cup Poppy Seed Dressing (see below)

Use a half head Bibb lettuce per salad. Fan lettuce leaves into a flower shape on each salad plate. Place 1/2 cup strawberries in the center of each and top with 2-3 thin onion rings. Cover and chill if needed. To serve, spoon 1 1/2-2 Tbsp. dressing over each salad. (This is also pretty served from a glass bowl; in this case, tear lettuce leaves and toss with berries, onions and dressing just before serving.)

POPPY SEED DRESSING about 3/4 cup

1/4 cup granulated sugar	1/2 tsp. salt
2 Tbs. 2 tsp. cider vinegar	1 Tbs. minced onion
1/2 tsp. dry mustard	1/2 cup vegetable oil
1 1/2 tsp. poppy seeds	

Combine all ingredients but oil and poppy seeds, in a blender for 1 minute. Add oil in a slow steady stream with the blender running. Add poppy seeds and blend 1-2 minutes more. (This is wonderful over any fresh fruit salad.)

Sandra Kuntz Giltinen
Dearborn, Michigan

TUNA MACARONI SALAD

1 cup uncooked elbow macaroni
1/4 bottle french dressing
1 can (7 oz.) chunk style tuna drained
1/2 cup diced green cucumber
1/4 cup sliced radishes
1 tsp. onion salt
1/8 tsp. pepper
2 Tbs. lemon juice
1/4 cup dairy sour cream
Salad greens

Cook macaroni as label directs. Drain well.
In large bowl toss with French dressing.
Refrigerate (covered) 2 to 3 hours. Add
remaining ingredients, except salad greens.
Toss. Combine well. Refrigerate until well
chilled at least one hour. Serve garnished
with salad greens. Serves 4.

Shirley Bartlebaugh

***Happiness is like potato salad -- when you
share it with others, it's a picnic.

GERMAN POTATO SALAD

3 pounds small red potatoes
1 bunch green onions, chopped, tops included
6 slices bacon, diced
3 Tbs. all-purpose flour
1/2 cup granulated sugar
1-1/2 tsp. salt, or to taste
1 cup vinegar
1 cup water
1 Tbs. chopped fresh parsley (optional)

Wash potatoes but do not peel. Place in a kettle with water to cover. Cover and boil over medium heat just until tender, about 20 minutes. Do not overcook; potatoes should not be mushy. Drain and cool slightly for easier handling. Peel potatoes and cut in thin slices. Place in a large bowl. Add onions to potatoes. Cover and set aside.

Fry diced bacon in a skillet over medium heat until crisp. Remove from heat. Remove bacon with a slotted spoon and drain on paper towel, reserving drippings in skillet. Add bacon to potatoes.

Combine flour, sugar, and salt and pepper in a small bowl. Add to bacon drippings in skillet and stir over medium heat to form a smooth paste. Stir in vinegar and water. Bring to a boil 2 to 3 minutes, stirring constantly.

Pour hot sauce over potatoes, onions and bacon. Mix gently. If desired, sprinkle with parsley before serving

Serves 8 to 10

Jan Kennard

CORN BREAD SALAD

1 recipe corn bread (crumbled)
1/2 lb. bacon, crisp-fried and crumbled
2 medium green peppers, chopped
2 medium onions, chopped
4 medium tomatoes, chopped
1/2 cup sweet pickles, chopped
Salt and pepper to taste
1 cup mayonaise
1/4 cup sweet pickle juice
1 Tbs. sugar

Make corn bread using 2 cups meal, according to directions on corn meal package. Using large bowl, layer corn bread, bacon, onions, peppers and tomatoes. Sprinkle with salt and pepper and sweet pickles. Make as many layers as necessary. Combine mayonaise, pickle juice and sugar; blend well. Drizzle over salad and toss lightly before serving. This recipe will keep for several days.

Jan Kennard

PASTA AND SPINACH SALAD

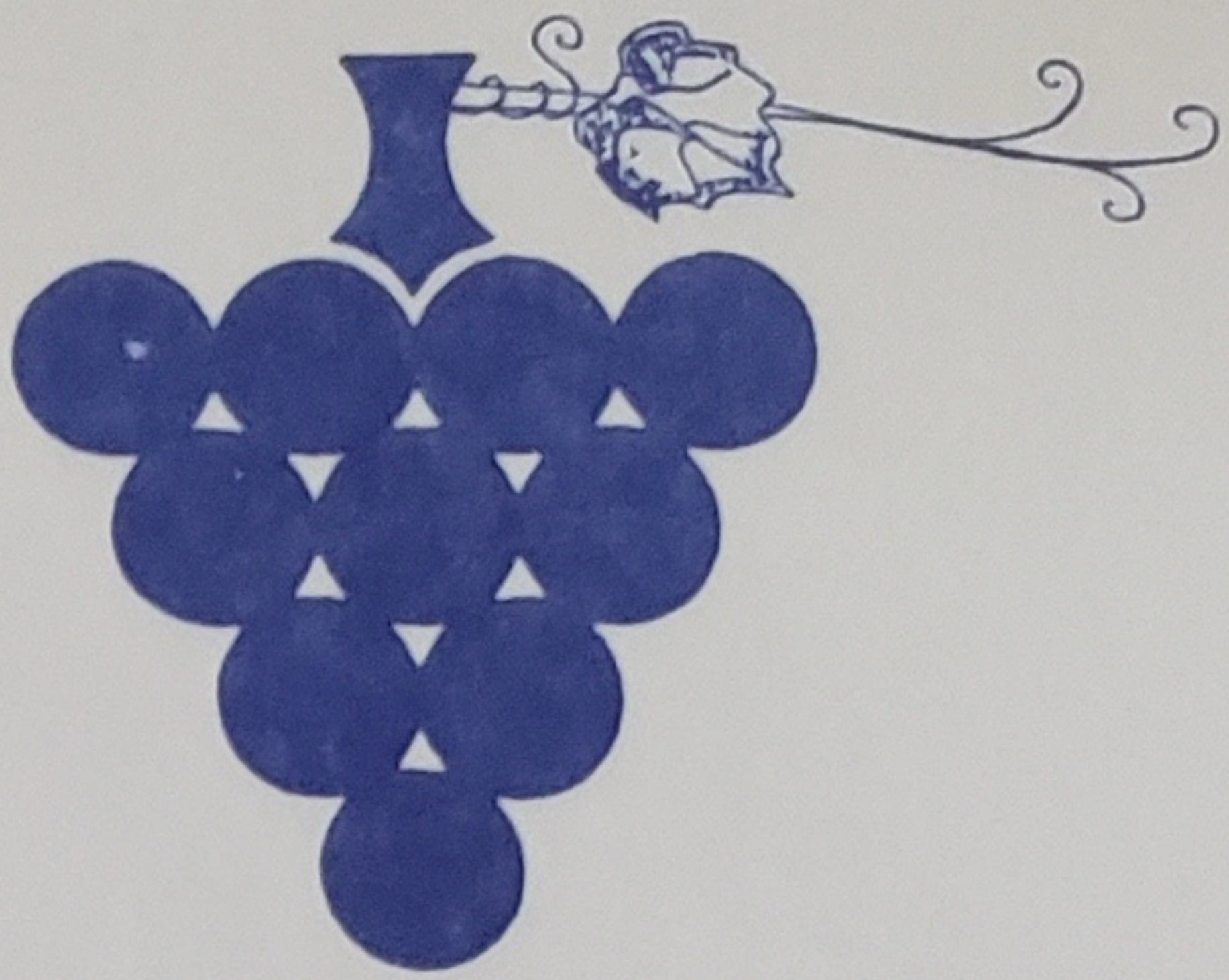
1/2 cup olive oil or cooking oil
1/3 cup vinegar
1 tsp. dry mustard
1 tsp. dried oregano, crushed
1 tsp. dried basil, crushed
1 clove garlic, minced
8 ounces corkscrew macaroni
8 ounces, J.L. Kraft Select Colby Cheese
 cut into 1/2 inch cubes (2 cups)
1 large sweet red or green pepper, cut
 into 3/4 inch pieces.
1/3 cup sliced pitted ripe olives
3 cups torn fresh spinach

For marinade, measure olive oil, add vinegar, dry mustard, oregano, basil, and minced garlic. Place in tightly capped container. Shake well; set aside. Meanwhile, in medium saucepan cook macaroni according to package directions; drain. Place hot pasta in container. Shake marinade mixture again; pour over pasta. Apply seal to container, invert container several times to coat pasta. Cool pasta mixture to room temperature. Add cheese cubes, red or green pepper, and olive slices. Apply seal; invert container several times. Chill for several hours or to coat pasta mixture. Before serving, add fresh spinach. Apply seal; invert container several times; shaking gently to coat salad.

Makes 8 servings

Cyndi Brown

NOTES



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CAKES
RECEPTS

COOKIES & PASTRY

MAIN DISHES

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RECIPE #1: DINNER AT DUSK

Salmon with Dijon Sauce

2 salmon steaks, 1 inch thick
1/4 cup sour cream
2 PEARL EARRINGS
3 Tbsps. Grey Poupon Dijon Mustard
2 tsps. fresh lemon juice
1 VIVALDI CONCERTO
2 Tbsps. melted butter or margarine
1 clove minced garlic
2 SYMPHONY TICKETS
1/4 tsp. dry dill weed
2 ORCHIDS

Put on pearl earrings. Combine sour cream, Grey Poupon Dijon Mustard, dill weed, lemon juice and garlic. Mix well. Place orchids: one at entryway, one on nightstand. Brush salmon with melted butter or margarine. Place symphony tickets beneath his napkin. Put on Vivaldi concerto. Grill or broil salmon steaks as desired. Maintain high beat with dining partner. Generously add Grey Poupon Dijon Sauce to give salmon steak new meaning. Illuminate orchids for when you return from the symphony. Bon appetit.

"My kind of dinner"
Chris Shobert

Copied from Grey Poupon ad

PORK CHOPS SUPREME

Use casserole to your liking
Cover bottom with layer of bacon. Cover
bacon with layer of sauerkraut. Cover
this with pork chops. Cover this with
raw potatoes sliced 1/8 inch thick.
Over all layers, pour 1 can of stewed
tomatoes. Add seasonings to taste. Bake
in 350° oven for about 2 hours or until
pork chops and potatoes are done.

Donna Kuntz

COMPANY PORK CHOPS

2 Tbsp vegetable oil
4 (3/4" thick) center cut loin pork chops
1 small onion, sliced and separated into rings
1 clove garlic, minced
1/2 cup orange juice
1-1/2 Tbsp cider vinegar
1 scant tsp paprika
1 tsp honey
1/8 tsp each...salt & pepper
1 cup chicken broth, divided
2 Tbsp all-purpose flour
Chopped parsley & oranges wedges (optional)

Heat oil in a large, heavy skillet; brown pork
chops on both sides. Add: onion, garlic, oj, vinegar
paprika, honey, salt, pepper and 1/2 cup chicken
broth...bring to boil. Cover, reduce heat and
simmer 1 hour. Remove chops to platter and keep
warm. Gradually stir remaining 1/2 cup broth into
flour. Stir mixture into drippings in skillet;
cook, stirring constantly until thickened.
Serve with chops. Garnish with parsley and
orange wedges, if desired. 4 servings.

Doris Hovey (Marion, Ohio)

STEW

1½ LBS cubed stew meat
4 potatoes, cut in chunks
4 carrots, cut in chunks
3 stalks of celery, sliced
1 medium onion, cut up
salt and pepper

Place meat and vegetables in layers in heavy pan, and cover all with 1 can tomato soup and ½ cup water. Cover pan with tight lid and bake for 3 hours at 300°.

Laura Booth

DELICIOUS & DIFFERENT BEEF STEW

2 LBS beef stew meat
1½ LBS ground beef...make into very small balls

To beef add:

2 Tbsp parsley flakes
salt and pepper

1 Tbsp garlic salt

2 Tbsp flaked or minced onions

Put into a large kettle with 1½ to 2 quarts water and cook for one hour.

Add: 1 medium bottle catsup
2 Tbsp Worcestershire sauce
1½ pkgs spatini sauce mix

Add: ¼ cup sugar

Add: 1 to 2 LBS carrots (sliced)
4 or 5 potatoes
5 small onions
1 large can green beans

Simmer for 6 hours.

Kathy Dunworth

FIVE HOUR STEW

Serves 4 to 6

2 LBS lean chuck, cut into large cubes
1 cup chopped celery
2 cups canned tomatoes
2 onions thinly sliced
4 carrots sliced
1 4 oz. can water chestnuts
1½ Tbsp minute tapioca
¼ cup red cooking wine
salt, pepper to taste

Place all ingredients in Dutch oven or roaster. Cover & place in 225° oven for 5 hours. No stirring necessary. Serve with rice or noodles. Very Good!

Louise Howard

CHICKEN DELICIOUS

Mix together:

1 can mushroom soup
1 can cream of chicken soup
½ cup Miracle Whip
1 can sliced water chestnuts
1 cup chopped celery

Spread ½ of mixture on bottom of 9x13 pan. Cover with cut up cooked chicken (or turkey). Spread with remaining mixture. Top with 8 oz. pkg of Pepperidge Farm herbed stuffing mixed with 1 stick melted margarine. Bake at 350° 30-35 minutes.

Lila Boyer

CHICKEN HAWAIIAN

- 1 large green pepper, cut in strips
- 1 to 2 cloves garlic, minced
- 2 Tbsp salad oil
- 2 cans cream of chicken soup
- 1 13 oz can pineapple tidbits with juice
- 2 cups cubed cooked chicken
- 2 Tbsp soy sauce
- 3 cups cooked rice
- $\frac{1}{4}$ cup toasted, slivered almonds

In sauce pan, cook green pepper with garlic in oil till tender. Blend in soup and pineapple juice; add chicken, tidbits and soy sauce. Heat, stirring now and then. Serve over rice. Top with almonds (opt). Yield: 6 servings (This may be frozen).

Doris Hovey (Marion, Ohio)

CHICKEN STUFFED SHELLS

- 4 cups diced cooked chicken
- $\frac{1}{2}$ cup chopped onion
- $\frac{1}{2}$ cup chopped celery
- 1 cup mayonnaise
- 8 oz. box frozen peas, uncooked (opt)
- 1 box stuffing (prepared)
- 25-30 Jumbo shells, cooked
- 2 cans mushroom soup & 1 can water

Mix first 6 ingredients. Stuff cooked shells with mixture. Place in large baking dish in single layer. Pour mushroom soup mixture over the shells. Bake 30 minutes at 350°.

Sandy Richards

MEAT LOAF ITALIANO

1 can Campbells zesty tomato soup/sauce
1 LB ground beef
12 oz. Italian sausage (casing removed)
 $\frac{1}{2}$ cup dried bread crumbs
 $\frac{1}{2}$ cup grated Parmesan cheese
 $\frac{1}{2}$ cup minced onion
1 egg, beaten
 $\frac{1}{2}$ Tbsp Worc. sauce
 $\frac{1}{3}$ cup water

In bowl, mix thoroughly: $\frac{1}{2}$ cup soup, beef, sausage, crumbs, cheese, onion, egg, and Worc. sauce in baking pan...firmly shape into 8x4 loaf. Bake at 350° for 1-3/4 hours or until done. Reserve 2 Tbsp drippings.

In saucepan, heat remaining soup, water and reserved drippings to boiling, stirring occasionally. Spoon over meat loaf. 8 servings.

Mildred Munro

STUFFED MEAT LOAF

2 LBS ground beef
2 cups crackers crumbled
2 eggs
1 small onion, chopped
1 tsp salt
 $\frac{1}{4}$ tsp pepper
1 cup celery, chopped
1 cup tomato catsup

MIX
ALL
TOGETHER

Pat half of meatloaf mixture into a 9x13 cake pan about one inch thick. Mix up your favorite bread stuffing or 2 boxes of StoveTop stuffing and pat over the meat mixture. Cover with last half of meat mixture and bake at 350° 1 $\frac{1}{2}$ hrs.

Pat Hess

SWISS STEAK

1½ LBS round steak (1" thick)

Mix together:

1 Tbsp dry mustard

2 tsp salt

½ cup flour

Pound this into steak. Brown on both sides. Cover with:

1 cup sliced onions

3 carrots

1½ cups tomatoes

2 Tbsp Worc. sauce

3 Tbsp brown sugar

salt to taste

Cover pan & bake 1 hour, 325°

Pat Forsyth

TEXAS STRAW HAT

1 cup chopped onion

2/3 cup celery

2/3 cup green pepper

3 Tbsp oil

2 LBS ground beef

3 tsp chili powder

½ tsp thyme, 2 tsp salt

¼ tsp pepper

2 6 oz. cans tomato paste

½ cup catsup

2 tsp Worc. sauce

2 pkgs Fritos (6 oz.)

shredded Cheddar cheese

In large skillet cook onion, celery & green pepper in oil till tender, not brown. Add beef, brown lightly. Add rest of ingredients EXCEPT chips & cheese & simmer uncovered 1 hour, stirring occasionally. Serve on chips & top with cheese.

Jeanne Hayes

CHICKEN CARUSO AND RICE

2 whole chicken breasts (approx. 1½ LBS) cut
into thin strips
garlic salt
pepper
3 Tbsp butter
2 cups spaghetti sauce
1 tsp. Italian seasoning
2 cups sliced celery
1 medium onion (if desired), sliced
3 cups hot cooked rice

Season chicken with garlic salt & pepper. Saute
in butter 2 min. Stir in spaghetti sauce,
(onion), and Italian seasoning. Cover and sim-
mer for 10 min. Add celery and cook till ten-
der/crisp. Serve over rice. Sprinkle with
Parmesan cheese if desired.

Lori Clark

CHICKEN ITALIAN IN FOIL

2 large potatoes	4 Tbsp catsup
¼ tsp salt	1 tsp oregano
2 green peppers, sliced	2 Tbsp butter,
2 tomatoes, in wedges	melted
4 boneless chicken breasts	
salad oil	

Cut potatoes lengthwise into 1/8-inch slices
and place on an 18x12-inch double layer of foil.
Sprinkle with salt. Add peppers and tomatoes.
Lay chicken on top of vegetables and brush with
salad oil. Mix catsup, oregano & butter & pour
over chicken. Wrap foil securely and bake
until tender at 400° for one hour, or grill 5
inches from coals for 25 to 30 min. on each
side. (Great for camping or homemade TV din-
ners).

Beth Ertsgaard

EXTRA SPECIAL BAKED CHICKEN

- 1 3 oz. pkg sliced dried beef
- 3 large chicken breasts (partially cooked, boned, skinned & halved)
- 6 slices bacon
- 1 can cream of mushroom soup
- 1 cup sour cream

Run cold water over dried beef; drain & arrange in bottom of 12x8 inch baking dish. Place halved chicken breasts over beef. Top each half with a slice of bacon. Bake uncovered @ 350° for 40 min. Combine soup and sour cream & pour over chicken. Bake 35 min. longer. Makes 6 servings.

Kati Jacobs

BAKED CHICKEN

- 4 chicken breasts or legs
- 1 cup uncooked minute rice
- 1 Pkg dry onion soup
- 2 cans cream of chicken soup
- 1 $\frac{1}{4}$ cups milk
- $\frac{1}{2}$ tsp each: pepper, oregano, paprika

Put all ingredients in large casserole. Mix well, putting chicken on top. Bake 2 $\frac{1}{2}$ hours @ 350°. Stir about 4 times during baking.

Elaine Amy

STUFFED CABBAGE ROLLS OR GREEN PEPPERS

1 medium head cabbage (or 6 green peppers)
1 egg
1/2 cup water
1 small onion
1/2 cup minute rice

Mix all ingredients well.

Sauce: 1 - 8 oz. can tomato sauce, 1/2 cup catsup

Cook cabbage in large pan. (use green peppers uncooked). Separate leaves while water is boiling. Fold mixture in leaves individually. Pour sauce over all. Put small pat of margarine over each roll. Bake in a large baking pan for 2 hours at 325°.

Edith Mae Shephard

SAURKRAUT PASTA

1/2 lb. bacon (cut in pieces - fry)
2 onions (diced) Fry in bacon grease
Pour over 2 lbs. saurkraut (rinsed once)
2 can cream of mushroom soup (undiluted)
1 lb. Mueller twists (cooked as directions)

Stir all together. Top with butter, salt, pepper, and grated cheese.

Bake 350°, 30-40 min. in 9x13 pan.

Doris and Gene Fortunato, Brockway

CHICKEN PIE

1 chicken, stewed , (add boullion cube, onion
3 Tbs. margarine and carrot for flavor)
3 Tbs. flour = (2 cups white sauce)
1 cup milk
1 cup broth
Salt and Pepper

1 cup carrot diced small - cook together
1 cup potato

May add cream of chicken or mushroom soup.
Pastry (or *)

Blend - 1 stick margarine, softened
1/2 cup Crisco
3 cups sifted plain flour

Add: 1 egg
5 Tbs. water
1 tsp. vinegar
1 tsp. salt

* May use frozen pie crust. Allow one crust to thaw to use for top. Adhere to bottom crust by wetting crust edges before topping.

Brilah Waters

***Lemon juice and ground lemon peel help tenderize chicken. Before cooking, rub the juice onto inside and outside and disperse the peels throughout the cavity.

CABBAGE & CORN BEEF

1 head cabbage - cut up in small sections
1 can corn beef
8 medium potatoes - diced
4 carrots diced
1 can corn
1 quart tomato juice
1 medium onion

Season with salt, pepper, garlic salt and poultry seasoning and cook until done.

Patty Walls

CHICKEN POT PIE

Combine:

3 - 4 cup cut-up cooked chicken
1 unbeated egg
1/2 cup chopped celery
1-1/2 tsp. salt
1/2 tsp. worcestershire sauce
1/8 tsp. pepper
Add: 2 cups chicken gravy

Line 9x13 pan (or pie pans) with pie crust. Put chicken in and cover with top crust. Slit. Bake. Serve with chicken gravy. (I add mushrooms to gravy.)

Nice with tossed salad!

Bake 425°, 30-40 minutes

Helen Eckels

LIVER AND ONIONS

2 cups thinly sliced onions
2 beef bouillon cubes
1/2 cup water
1 Tbs. butter

Put onions, bouillon cubes, water & butter in 2 qt. casserole. Cover-cook in microwave oven for 8-10 minutes.

1/3 cup flour
1 tsp. salt
1/4 tsp. pepper
1-1/2 lb. beef liver
3 Tbs. shortening

Blend flour with salt and pepper. Coat liver with this and brown in shortening in skillet.

1 Tbs. flour
1/2 cup water

Combine flour and water - stir into onions in casserole. Top with the browned liver.

Cover and cook in microwave for 5 min. or until liver and onions are tender.

Carol Brubaker

CHOW MEINE

1/4 cup butter
1-1/2 cup chicken breast cut up in cubes
1 cup onions cut fine
2 cups celery cut fine
1 tsp. salt
1/8 tsp. pepper
1-1/2 cup hot water
1-1/2 cup mushrooms
1 can bean sprouts

Mix together:

1/2 cup water
2 Tbs. cornstarch
2 tsp soy sauce
1 tsp. sugar

2 cans Chinese noodles

Heat butter in skillet, add meat, sear quickly without browning or burning, add onions and fry 5 minutes. Add celery, salt and pepper, and hot water. Cover, cook 10 minutes. Add mushrooms and bean sprouts, bring to a boil, (combine water cornstarch, soy sauce and sugar) add to chicken mixture, cook 1 minute. Serve piping hot over rice and chinese noodles.

Sarah Hughes

***Roses cut in the afternoon last considerably longer than those cut in the morning.

HERB BAKED FISH

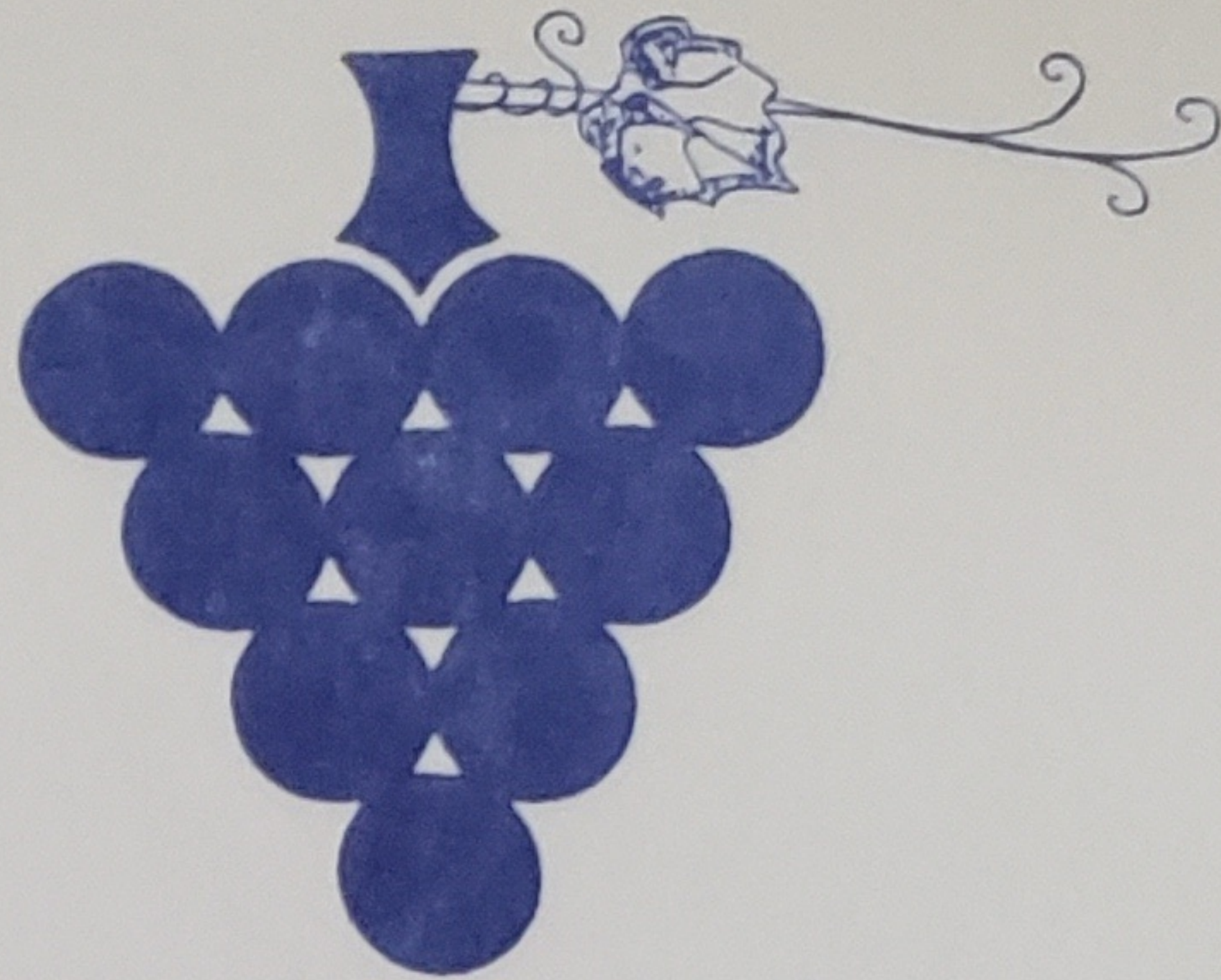
1 lb. frozen cod or halibut
1 Tbs. butter
1 tsp. salt
1/2 tsp. accent
1/4 tsp. oregano
1/4 tsp. thyme
Dash salt
Small bay leaf
1/2 cup sliced onions (separate rings)
1/2 - 3/4 cup light cream

Put fish in pan and dot with butter, sprinkle with seasoning. Add bay leaf, cover with onion slices. Pour cream over all. Bake 45 minutes - 350°.

Mildred Munro



**"The way I figure it, heaven's a place with no baths,
no girls and no vegetables."**



CASSEROLES VEGETABLES

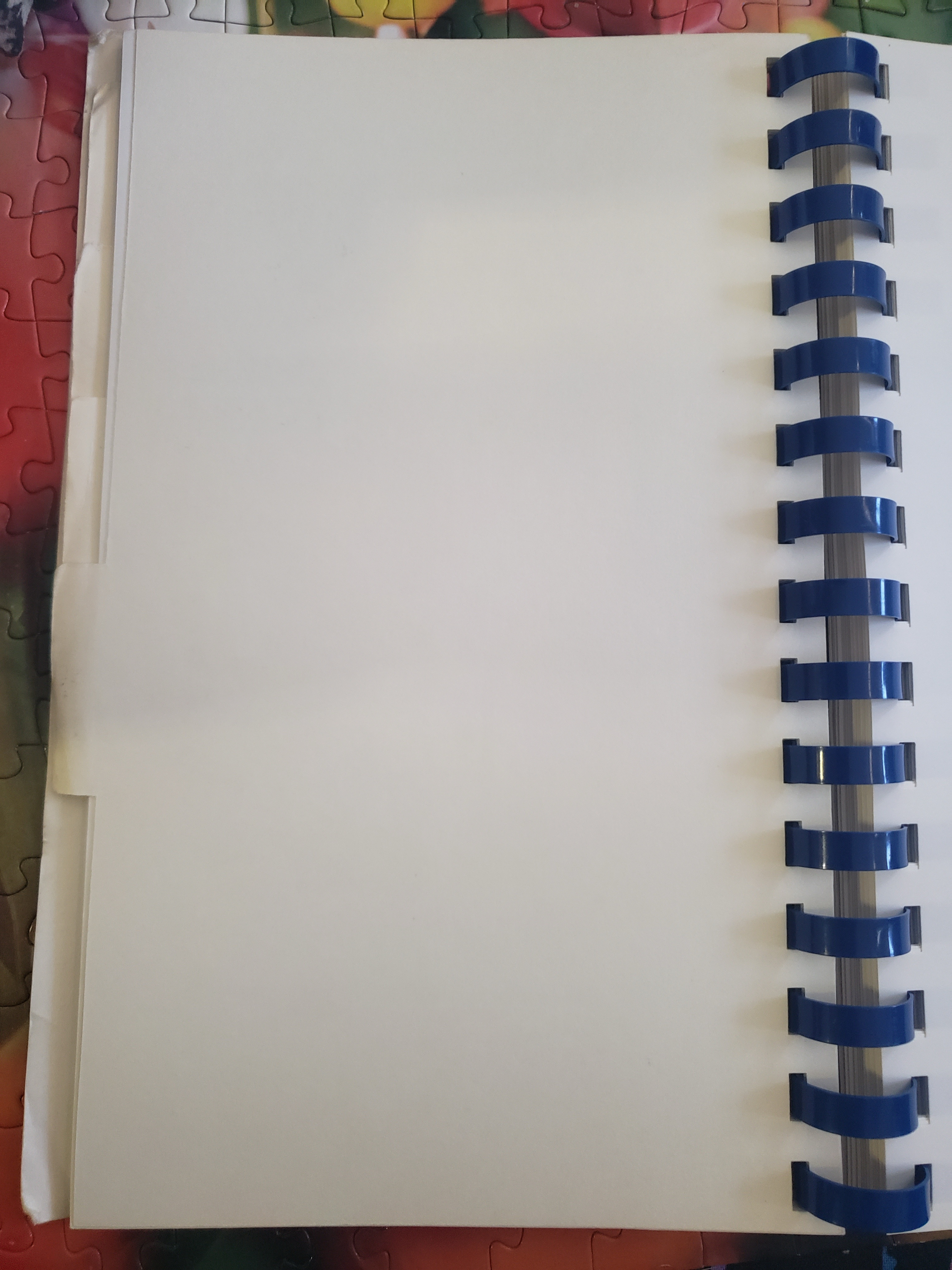
CAKES

COOKIES & PIES

CASSEROLES
VEGETABLES

SOUPS &
SANDWICHES

BREAD
READ PUDDINGS



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CAKES

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MICROWAVE HINTS

***Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 1/2 minutes. One 3-ounce package of cream cheese will soften in 1 1/2 to 2 minutes.

***Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.

***Thaw whipped topping...a 4 1/2 ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center, but it will blend well when stirred. Do not overthaw.

***Soften jello that has set up too hard -- perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.

***Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.

***Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.

***For stamp collectors: Place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.

SQUASH CASSEROLE

3 cups squash
3/4 stick margarine or butter
1 tsp salt
pepper
1 cup evaporated milk
2 eggs
3/4 cup onion
1 cup grated sharp cheese
2 cups saltine or Ritz cracker crumbs

Slice squash; cook till tender in water. Measure squash after it is cooked and drain water off. Add: butter, salt, pepper & milk. Mix all together. Then add beaten eggs, onion, cheese & crackers. Pour into a buttered casserole and bake at 375° until lightly browned.

Brilah Waters

VEGETABLE CASSEROLE

1 can French style green beans
1 can shoe peg corn (white corn)
1 small onion (chopped)
1/2 cup sharp cheese (grated)
1/2 cup sour cream
1 can cream of celery soup

Mix above ingredients and place into casserole. Cover with bread crumbs and bake at 325° for 30 to 45 minutes.

Bernice Griffith

BREAKFAST SAUSAGE BAKE

8 slices white bread, cubed
6 eggs, beaten
2- $\frac{1}{4}$ cups milk
1 tsp. salt
1 Tbsp. dry mustard
1 cup shredded sharp Cheddar cheese
1 LB bulk sausage, browned & cooled

Fold browned sausage and bread cubes into eggs. Add rest of ingredients. Refrigerate overnight in 9x13 inch pan. Bake at 350° for one hour. Serves 12

Donna Kuntz

LIGHT AND CHEESY BROCCOLI CASSEROLE

1 10 oz pkg frozen chopped broccoli,
thawed and drained
1 cup dairy sour cream
1 cup creamed cottage cheese
 $\frac{1}{2}$ cup Bisquick baking mix
 $\frac{1}{4}$ cup margarine, melted
2 eggs
sliced tomatoes
 $\frac{1}{4}$ cup grated Parmesan cheese

Heat oven to 350°.
Grease lightly 8x8x2 baking dish. Spread broccoli in dish.
Beat sour cream, cottage cheese, Bisquick, margarine, and eggs with hand beater one minute. Pour over broccoli, arrange tomato slices on top, sprinkle with Parmesan cheese. Bake until golden brown, 35 to 45 minutes. Insert knife. When it comes out clean, it's done.

Margaret Hughes

TURKEY NOODLE CASSEROLE

- 1 LB bag egg noodles, any size, cooked and drained
- 1 small size box frozen peas, cooked and drained
- 2 cans cream of chicken soup
- $\frac{1}{4}$ LB margarine
- 2 cans turkey meat in broth

Combine 2 cans of soup with 2 cans of water. Add margarine and 2 cans of turkey. Bring to boil. Add noodles and peas. Turn off heat and let stand 5 minutes.

Sandra Stewart

MIXED BEAN CASSEROLE

- 5 slices bacon (quarter & fry crisp)
- Remove and drain on paper towel
- Brown in bacon grease until tender:

- 1 med. onion

- $\frac{1}{2}$ cup celery

- 1 LB hamburger

Put in casserole and add:

- 1 LB can pork and beans

- 1 can kidney beans

- 1 can butter beans (Hanover)

- $\frac{1}{2}$ cup brown sugar

- $\frac{3}{4}$ cup catsup

- 1 Tbsp Worcestershire sauce

Mix together well and add the crumbled bacon. Bake at 350° for one hour.

Freida Hockin

BREAKFAST CASSEROLE

- 6 eggs
- 2 cups milk
- 6 slices toast (torn into bits)
- 1 LB ground sausage
- 8 oz. shredded Cheddar cheese
- 1 tsp. dry mustard
- $\frac{1}{2}$ tsp. salt

Brown and drain sausage. Cover bottom of 8x11 inch casserole dish with toast. Spoon sausage over toast. Sprinkle cheese over sausage. Beat eggs. Mix together milk, mustard and salt. Add eggs, blend lightly. Pour egg mixture over top of cheese. Refrigerate overnight. Bake covered at 350° for 40 to 45 minutes.

Kathy Dunworth

COUNTRY CALICO BEANS

- $\frac{1}{2}$ LB bacon
- 1 LB ground beef
- 1 cup chopped onion
- $\frac{3}{4}$ cup brown sugar
- 1 tsp. salt
- 1 tsp. dry mustard
- 1 Tbsp vinegar
- $\frac{1}{2}$ cup catsup
- 1 (15 oz.) can butter beans (partially drained)
- 1 (15 oz.) can kidney beans (part. drained)
- 2 (16 oz.) cans pork&beans (part. drained)

Preheat oven to 350°. Use ungreased 3 qt. casserole. Fry bacon till crisp. Crumble. In bacon fat, saute onion & ground beef. Drain. Combine all. Bake uncovered 40 min.

Mrs. Al Hayes

POTATOE CASSEROLE

1 32 oz. pkg Hash brown square frozen
potatoes
2 cans cream of celery soup
1 cup milk
1 jar cocktail onions
Cut in green tops of onions (fresh)
2-8 oz. pkgs Cream Cheese

Mix together and bake in a 9x13 pan at
350° for half hour. Takeout, stir, and
bake another half hour. Remove, stir and
put grated Cheddar cheese on the top.
Return to oven for about 15 minutes.

Doris & Gene Fortunato, Brockway

SOUR CREAM BEANS

1 LB dry lima beans (soak overnight)
Add: 1 tsp salt and 1/8 tsp soda, cook
one hour
Drain beans and reserve water. (Can use
a large can butter beans and eliminate
the cooking process)
Add to the beans:
1 cup sour cream
1/2 cup brown sugar
1/4 cup butter or margarine
1 tsp dry mustard
1 Tbsp molasses
1 1/2 cups of reserved water

Bake at 300° for one hour. Add more
water during baking if needed.

Kati Jacobs

ZUCCINI SKILLET MEDLEY

1/4 cup oil
3/4 cup celery
1/2 chopped onion
Saute and add 4 cups zucchini, peeled
and sliced
1/2 cup grated carrot
2 tomatoes, cut up
1/2 cup green pepper
Cook, and add: 2-8 oz. cans tomato
sauce, 2 tsp. mustard, 1/4 tsp.
basil, salt and pepper.

Cook until tender and serve.

Bernice Griffith

CAULIFLOWER & CARROT CASSEROLE

5 large carrots, scraped and cut into
1/4 inch slices
1 medium head cauliflower, in flowerettes
1 can cream of chicken soup, undiluted
3/4 cup milk
1 cup cracker crumbs
2 Tbsp melted butter or margarine

Cook carrots and cauliflower in boiling
water 10 minutes & drain. Place vege-
tables in a lightly greased 2-quart
baking dish.

Combine soup and milk, stirring well;
pour over vegetables. Combine cracker
crumbs and butter, mixing well...sprin-
kle over vegetables. Bake at 350° for
30 minutes. Yields 6 to 8 servings.

Doris Hovey, Marion, Ohio

BARBEQUE MEAT BALLS

1 cup bread crumbs (store bought)
1½ cups milk
1 LB ground beef
1 small onion, chopped
Combine and form balls.
Combine: ¼ cup sugar
 2 Tbsp Vinegar
 ¼ cup or less Worc. sauce
 1 cup catsup
 ½ tsp. salt
 ½ tsp. pepper
Pour over meatballs and bake @ 350°
for one hour.

Peg Takach

MEATBALL MIX

4 LBS lean hamburger
4 eggs slightly beaten
2 cups dry bread crumbs
½ cup finely chopped onions
1 Tbsp salt
2 Tbsp corn starch
¼ tsp pepper
2 Tbsp Worcestershire sauce

Preheat oven to 400°
Combine all ingredients in bowl, shape
into balls (one-inch) and place on
ungreased sheet. Bake 10 to 15 minutes
until browned. Makes about 144.

Brilah Waters

SWEET AND SOUR MEATBALLS

2 LBS ground chuck
1 cup corn flakes
1/3 cup fresh parsley
2 eggs
2 Tbsp Soy Sauce
1/4 tsp pepper
1/2 tsp garlic powder
1/3 cup catsup
2 Tbsp instant onion mix

Mix all ingredients and form into balls.

Sauce recipe:

1 LB can jellied cranberry sauce
12 oz. bottle Chili sauce
1 Tbsp lemon juice
2 Tbsp dark brown sugar

Cook sauce. Place meatballs in pan,
pour sauce over them and bake at 350°
for 1½ hours.

Shirley Hagen

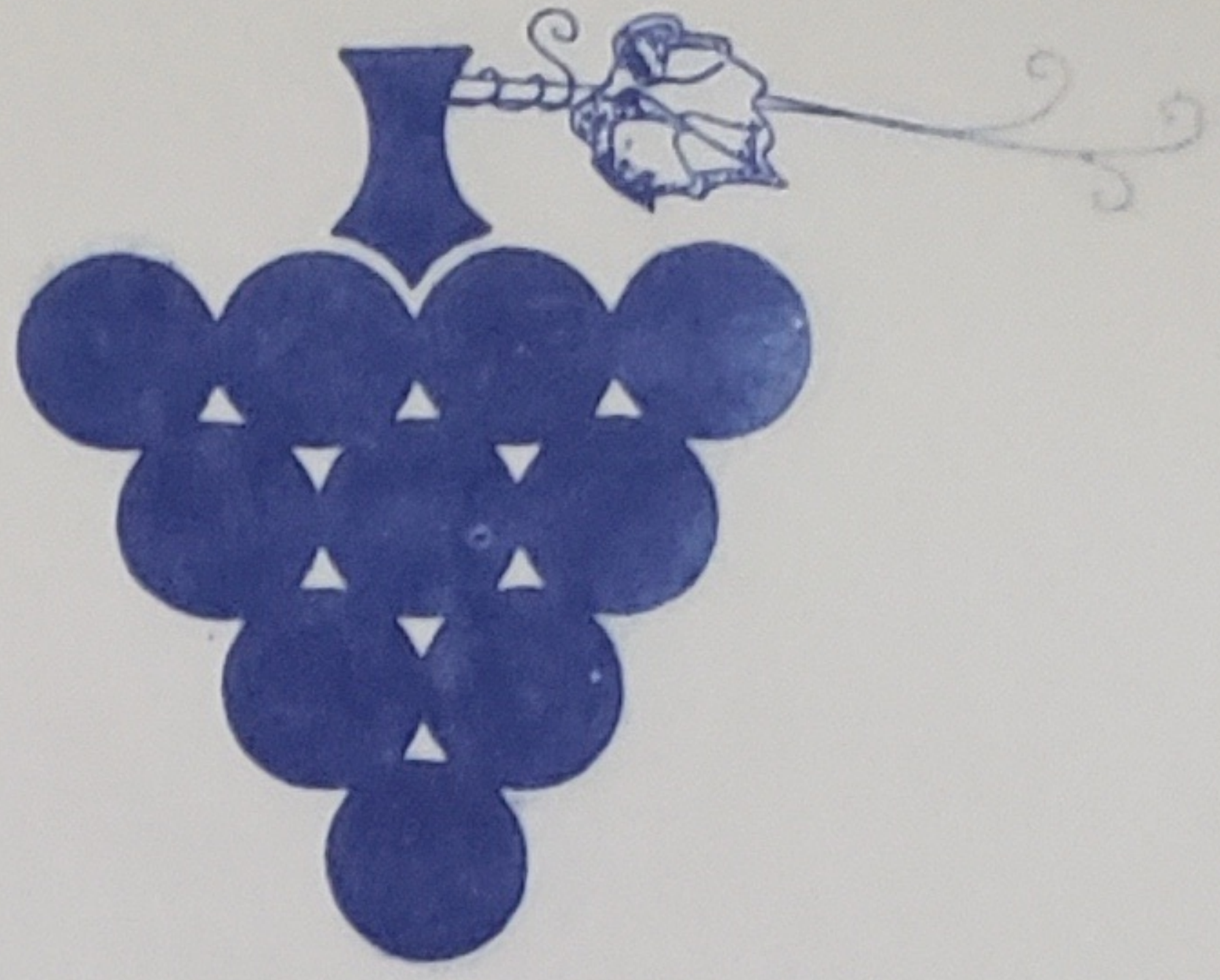
MEATBALLS

2 LBS hamburger 1 cup bread crumbs
2 eggs onion
¼ cup water
Mix well, make into small balls and
place into a slow cooker.

Sauce:

8 oz cranberry sauce 2 Tbsp br. sugar
12 oz. chili sauce 1 Tbsp lemon juice
Heat till cranberry sauce is melted and
sauce is runny. Add to the meatballs
and simmer 1 hour. Stir once in a while
to cook balls evenly. (I like to brown
balls before putting in slow cooker)

Grace Seyler



SOUPS & SANDWICHES

CAKES
DESSERTS

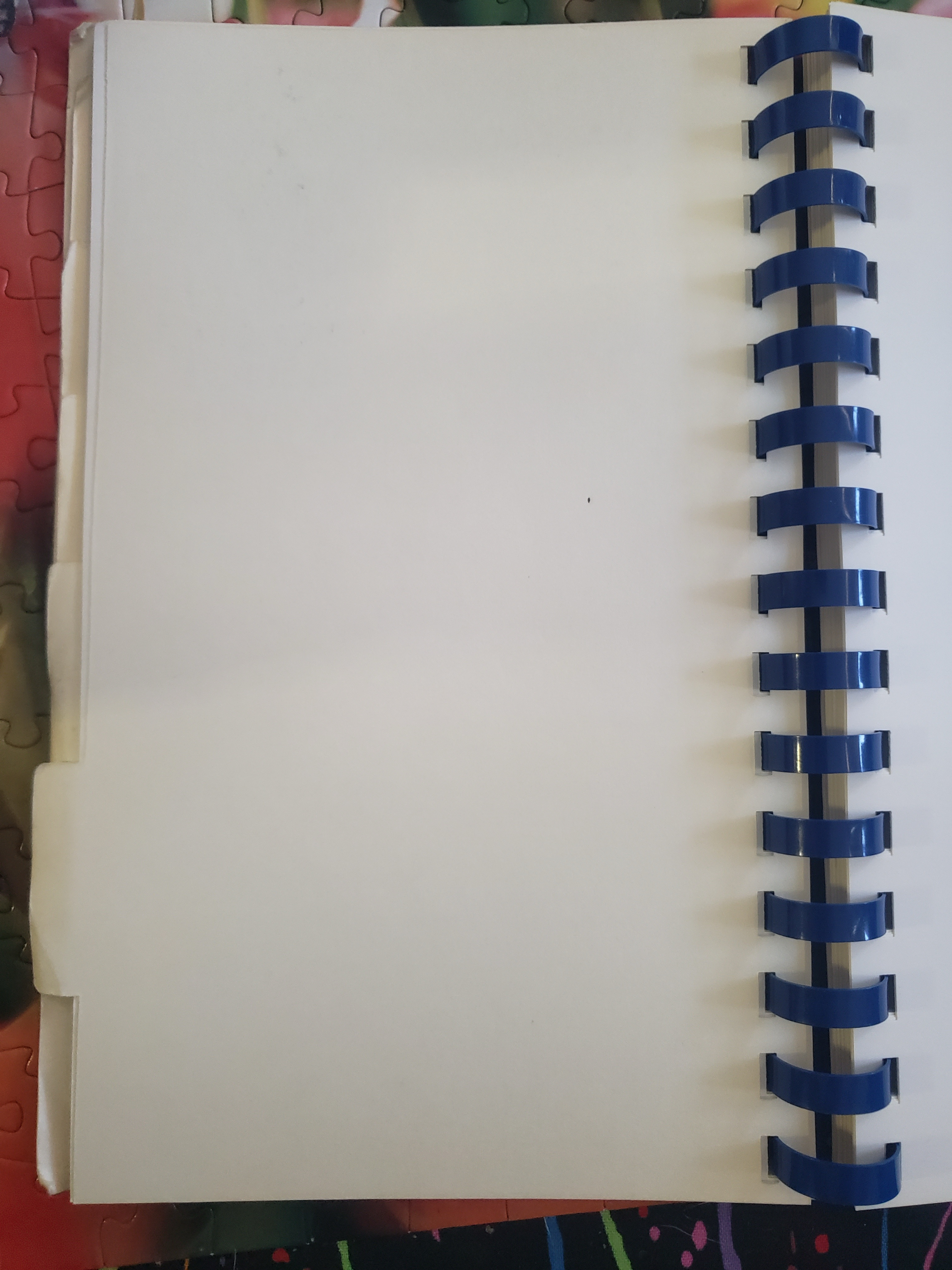
COOKIES & PIES

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DIPS, SAUCES

SOUPS &
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SOUPS & SANDWICHES

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HELPFUL HINTS

*** For soup and stew that is too salty, add a raw potato and discard after cooking. The potato absorbs the salt.

*** Thickeners for soups can be either flour or cornstarch. It is a good idea to add the thickener with the pan off the heat to avoid the danger of lumping. Flour is good for soups to be served hot. Cornstarch is better for cold soups.

***Here's one you may have missed. This is a sure-fire method for skimming the fat from home-made soup: Just wrap a few ice cubes in cheesecloth and dip it quickly into the soup. The fat will cling to the bag and your soup will be fat-free.

*** Salt can easily draw moisture and clog your shakers. To prevent this, add a few grains of rice to keep it from clogging.

***Do hands smell from onions or garlic? Rinse hands in cold water, rub with salt or baking powder, rinse again, then wash with soap and water.

***Spices lose potency with age. They'll keep for about a year, but should be checked out regularly.

*** Add a small amount of beet vinegar to mayonnaise to give it a pretty color for salads, or for party sandwiches.

SWEDISH SPLIT PEA SOUP

1 1/2 C. dried split peas
Cold water
1 sliced onion
2 carrots (medium size)
1 Tbsp. butter or margarine
1 ham bone (shank end best)
1/2 tsp. celery salt
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. ginger

Soak dried peas overnight in two cups of cold water. In morning, drain off water and measure; to this add enough more water to make six cups in all. Sauté the onion until tender, in the butter, or in fat cut from ham, in a deep kettle. Add ham bone, drained peas, carrots, celery salt, salt, pepper and the six cups liquid. Cover and bring to a boil. Then simmer gently until peas are tender --- this may take three hours, depending upon peas. Remove ham bone and all surface fat. Serve and enjoy.

Chunks of ham may also be cooked with this, 1/2 hour before serving time.

Donaldeen Colgan

***Your young child may be able to hold onto a drinking glass better if you place two tight rubber bands around the glass an inch or so apart. This makes it easier for little hands to hold.

CREAMY POTATO SOUP

6 Tbsps. chopped onion
6 Tbsps. oil
6 Tbsps. flour
3 tsps. salt

Cook onion in oil 'til tender. Stir in flour and salt 'til smooth.

Precook 4 cups potatoes, and drain when done. Slowly stir in flour mixture and 6 cups water. Stir 'til slightly thick. Add potatoes. Remove from heat, and stir in 5 cups milk. Add 1 cup packaged instant potato flakes. Heat 'til hot throughout. Do not boil. Add 1/2 Tbsp. parsley flakes and 2 Tbsps. butter. For extra flavor, you can add chunks of ham.

Kathy Dunworth

SAUSAGE CHOWDER

12 oz. smoked sausage links
(cut into 1/2 inch slices)
1 green pepper, chopped (1/2 cup)
1 small onion, chopped (1/4 cup)
1 Tbsp. margarine
1 can cream style corn
1 can cream of potato soup
2/3 cup milk

Cook and stir sausage, green pepper and onion in oleo over medium heat, until sausage is brown. Stir in remaining ingredients. Heat until ready to serve.

Bernice Griffith

MEAL-IN-A-SOUP

1# stewing beef (trimmed and cubed)
4 qts. cold water
1 small chopped onion
2 stalks celery (chopped)
1 can tomatoes
3/4 cup catsup
dash pepper
1/2 tsp. ground cloves

Put all ingredients in large kettle. Heat to boiling. Skim. Simmer covered 2 1/2 hours. Season to taste. Add canned or frozen vegetables (peas, corn, green beans). Can also add cooked elbow macaroni or small cooked shells.

Doris M. Ostrowski

CROCKPOT NAVY BEAN SOUP

1 pound dried navy beans
6 cups water
1/2 pound beef cubes, browned
1 small onion, chopped
1 8 oz. can tomato sauce
1 clove garlic
1/2 tsp. rosemary
2 Tbsp. vinegar
2 tsps. salt
1 bay leaf
1/2 tsp. black pepper
Fresh chopped chives

Soak beans in water in crockpot overnight. Cover and cook on high 2-3 hours until tender. Do not drain water from pot. Add remaining ingredients, except chives. Cover and cook on low about 8 hrs. Serve hot, garnished with chopped chives.

Chris Shobert

CHICKEN NOODLE SOUP

3 to 4 lbs. stewing chicken (cut into pieces)
1 Tbsp. salt
1/4 tsp. poultry seasoning (optional)
6 peppercorns
3 quarts (12 cups) water
3 carrots, sliced (optional)
2 medium stalks celery, chopped
1 small onion, chopped
1 to 2 cups noodles, uncooked

In large saucepan or Dutch oven, combine first 5 ingredients. Heat to boiling. Reduce heat. Simmer covered 2 to 2 1/2 hours, or until chicken is tender. Remove chicken and peppercorns. Skim off fat. Cut meat from bone and return to soup. Add remaining ingredients, except noodles. Continue simmering, covered, until vegetables are almost tender. Add noodles. Cook about 10 min. longer, or until noodles are tender. Serves 6-8

Rebecca Tartal

CREAM CHEESE SANDWICH SPREAD

2 eggs
3 Tbsps. sugar
3 Tbsps. vinegar

Cook until thick, about 1 or 2 minutes, stirring all the time.

1 large & 1 small package cream cheese
Small jar pimentos, chopped
1 Tbsp. chopped green pepper (chopped fine)
1 Tbsp. chopped onion (chopped fine)

Soften cream cheese. Add pimento, green peppers and onion. Add to egg mixture. Spread on thin slices of bread, or on crackers.

Evelyn Bailey

BARBECUES

2 to 3 lbs. pork or beef
Cook, cool and shred. Add to sauce.

Sauce:

1 Tbsp. vinegar
2 Tbsps. sugar
1/2 tsp. dry mustard
2 Tbsps. butter
1 small onion, diced
Juice of one lemon
1 green pepper, diced
1/2 cup celery, diced
1 bottle catsup, regular size
1 1/2 cups liquid from meat (if not enough liquid, use bouillion and water mix)

Cook 1 hour, or more, adding liquid as needed.

3 lbs. meat makes approximately 18 sandwiches.

Lila Boyer

HOT CORNED BEEF BARBEQUES

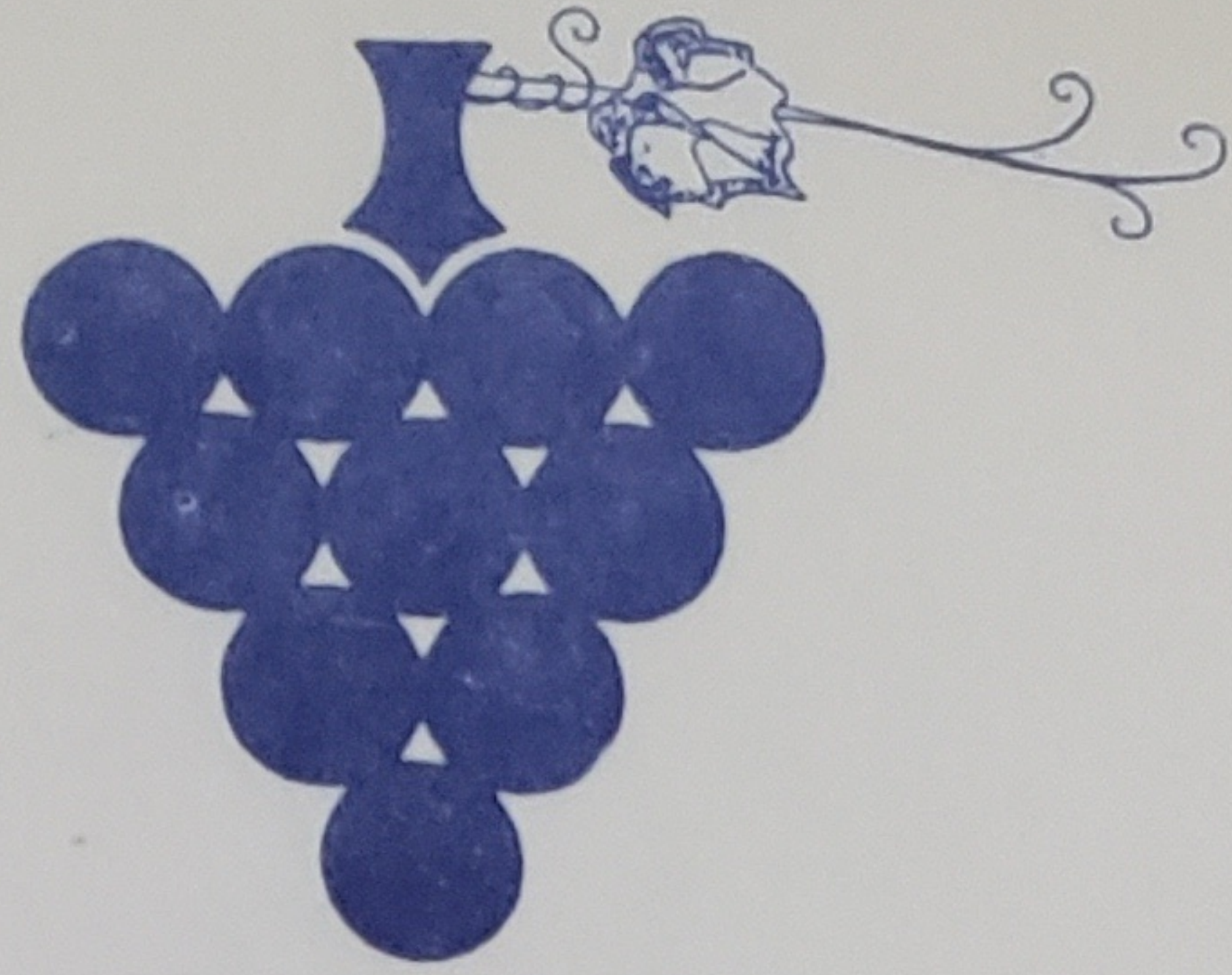
1 tsp. chili powder
2 Tbsps. cider vinegar
2 Tbsps. Worcestershire sauce
1/8 tsp. cayenne pepper (optional for hot)
3/4 cup catsup
3/4 cup water
2 - 12 oz. cans of corned beef
2 to 3 Tbsps. sweet pickle relish (optional)
8 hamburger buns

Mix in skillet: chili powder, vinegar, Worcestershire sauce, cayenne pepper. Add water, then catsup. Stir in corned beef, breaking up with a wooden spoon. Cook uncovered, over medium heat, stirring occasionally, about 20 min. Add relish, if desired.

Serve on warm or slightly toasted buns.

Donaldeen Colgan

NOTES



BREAD BREAD PUDDINGS

CAKES
NEEDDTG

COOKIES & PIES

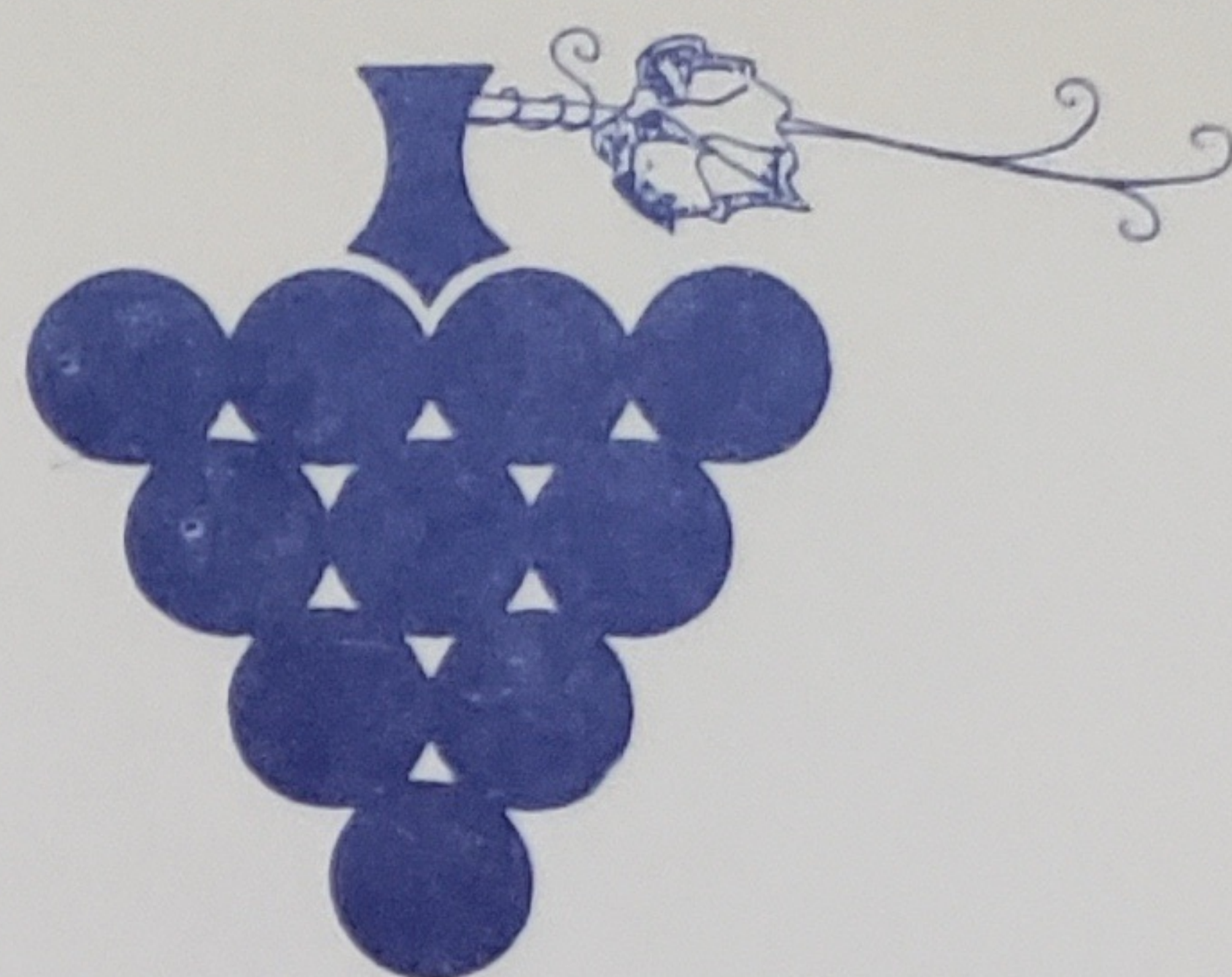
CAVIRFO

DIPS, SAUCES

MISCELLANEOUS

BREAD
BREAD PUDDINGS





BREAD BREAD PUDDINGS

CAKES
DESSERTS

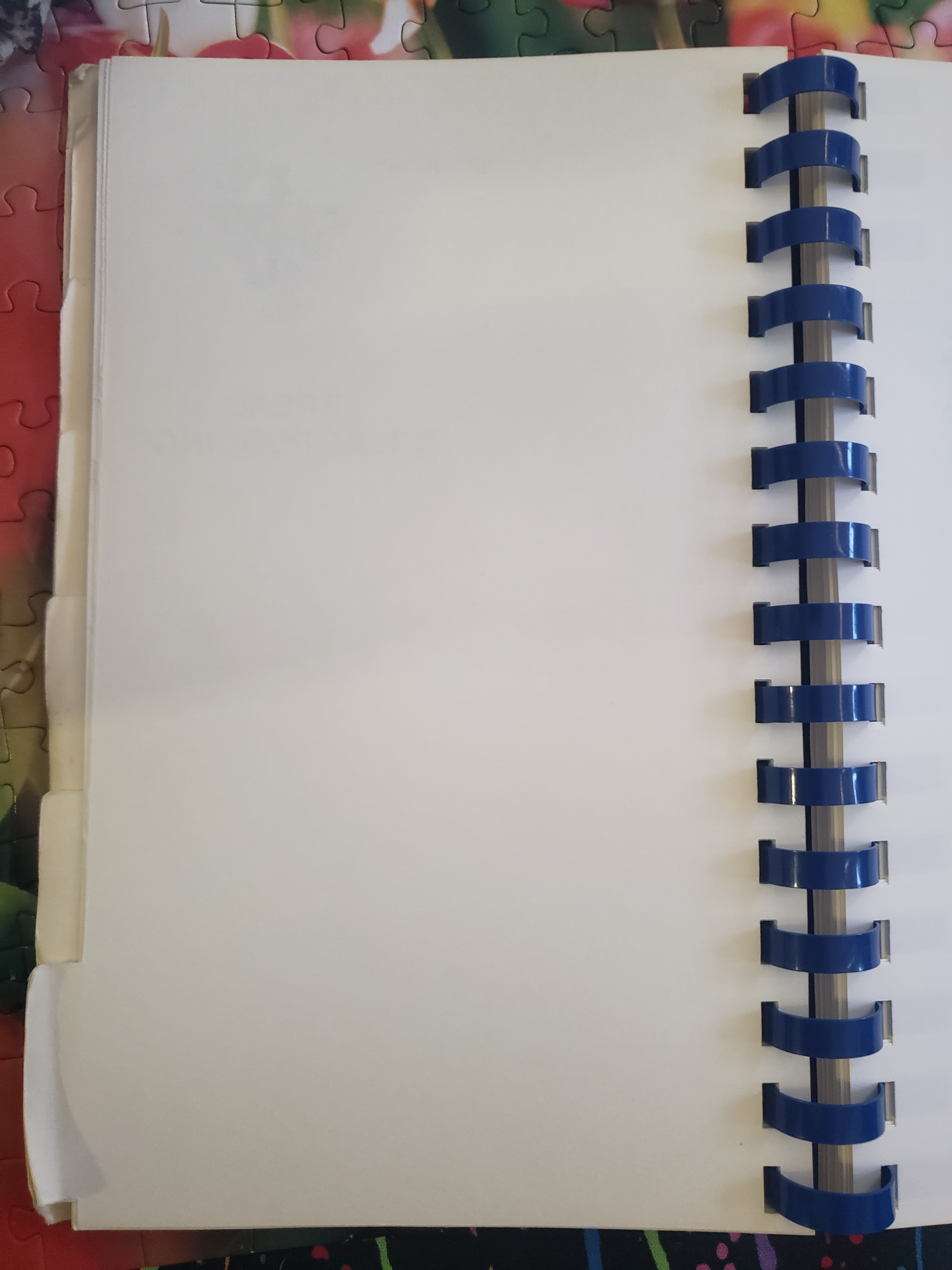
COOKIES & PIES

CAKES

DIPS SAUCES

MISCELLANEOUS

BREAD
BREAD PUDDINGS



BREAD, ROLLS, BREAD PUDDINGS
& SOUFFLES

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TABLE OF SUBSTITUTIONS

1 Whole egg	... 2 egg yolks
1 Cup honey	... 1 to 1 1/4 cups sugar plus 1/4 cup liquid
1 Tbsp. cornstarch (for thickening)	... 2 Tbsps. flour
1 Cup sifted cake flour	... 1 Cup minus 2 Tbsps. sifted all-purpose flour
1 Cup sour milk	... 1 Cup sweet milk into which 1 Tbsp. vinegar or lemon juice has been stirred.
1 Square chocolate (1 ounce)	... 3-4 Tbsps. cocoa plus 1/2 Tbsp. fat
1 Cup sweet milk	... 1 Cup sour milk or butter- milk plus 1/2 tsp. bak- ing soda.
1 Pkg. active dry yeast	... 1 Cake compressed yeast.
1 Tbsp. instant minced onion, dehydrated	... 1 Small fresh onion.
1 Tbsp. prepared mustard	... 1 tsp. dry mustard
1 Tbsp. flour (for thickening)	... 1/2 Tbsp. cornstarch, or 2 tsps. quick-cooking tapioca
1 Cup butter	... 1 Cup margarine, or 7/8 cup lard plus 1/2 tsp. salt.

OVERNITE HOT ROLLS

Start at 3:30 p.m. - have in bowl by 4:00 p.m.

3/4 cups sugar
1 heaping tsp. salt
1 pkg. dry yeast
2 1/4 cups lukewarm water
8 cups flour
1/2 cup oil
2 eggs

Mix pkg. of dry yeast with 1/4 cup of the lukewarm water and 1/4 cup of the sugar - set aside.

Mix sugar, salt, add water and 2 cups flour. Stir well, add 2 beaten eggs, yeast, and oil. Then add the remaining flour. It may take more because of the eggs. Mix and knead well, put in a greased bowl and cover with damp cloth. This should be 4:00 o'clock. Let rise until 6:30, punch down, let rise again until 9:30 or 10 p.m. Divide dough in 3 equal parts. Roll 8 balls from each part (24 total) and place on greased cookie sheet or pan 8 to a sheet or whatever your desired size of rolls. After rolls are made, flatten with palm of hand. Then grease top of rolls with butter. Cover and let rise all nite.

Bake at 7 a.m. next morning at 400° for 20 minutes. Brush tops with butter.

Freida Hockin

YEAST BISCUITS

2 cups flour
2 tsp. baking powder
2 Tbs. sugar
1/4 cup shortening
1 tsp. salt
1 cup warm water
1 pkg. dry yeast

Dissolve yeast in the warm water, add to dry ingredients. Mix and knead. Gently roll out and cut biscuits. Turn over in melted shortening. Let rise covered 1 hour. Bake 400° 12 - 15 min. Can be made ahead and stored in refrigerator. Take out 1 1/2 hour before baking so biscuits can rise.

Kay Spencer

BLUEBERRY MUFFINS

1/4 cup butter
3/4 cup sugar
1 egg
2 cups sifted flour

2 tsp. baking powder
1/2 tsp. salt
1/2 cup milk
1 1/2 cups blueberries

Topping:

1/2 cup sugar
1/4 cup soft butter

1/3 cup flour
1/2 tsp. cinnamon

Cream butter, add sugar, beat; add egg and beat well. Add dry ingredients alternately with milk - fold in berries. Fill muffin tins 1/2 - 2/3 full. Sprinkle topping on top. Bake for 20-25 min. 375°
Makes approx. 18 muffins.

Sandy Richards

HAWAIIAN LOAF

1 cup oleo, softened	1 cup coconut, flaked
2 cups sugar	2 tsp. baking powder
4 eggs	1 tsp. soda
1 cup mashed bananas	3/4 tsp. salt
4 cups all purpose flour	1 (15 oz.) crushed pineapple

Cream oleo and sugar, beating until light and fluffy. Add eggs, beating well. Stir in banana. Combine flour, baking powder, soda, and salt. Add to the creamed mixture, mixing just until smooth. Fold in pineapple and coconut. Spoon into 2 greased and floured 9x5x3 inch loaf pan. Bake at 350° for 1 hour or until tests done. Yields 2 loaves.

Donna Kuntz

ZUCCHINI SOUFFLE

3 cups shredded zucchini
1/2 cup Romano or Paresan cheese
4 eggs beated
1/2 cup minced onion
1 cup Bisquick
1/4 cup oil

Mix all ingredients together. Bake in an 8" baking dish at 350° until knife inserted comes out clean.

Scarlett Freas

BRAN MUFFINS

1 1/4 cups all purpose flour
1 Tbs. baking powder
1/2 tsp. salt
1/2 cup sugar
2 cups Kelloggs all bran cereal with extra fiber
1 1/4 cups milk
1 egg
1/2 cup vegetable oil
(Optional) - 1/2 cup of raisins, to make self
soak in hot water 5 minutes.)

Stir together flour, baking powder, salt and sugar. Set aside.

Measure Kelloggs all bran cereal and milk into large mixing bowl. Stir to combine. Let stand 5 minutes or until cereal is softened. Add egg and oil. Beat well. Add raisins.

Add flour mixture, stiffing only until combined, portion batter evenly into 12 greased 2 1/2" muffin pan.

Bake at 400° for 20 minutes or until tests done.

For muffins with reduced calories, fat, sodium and sugar, use 1/4 tsp. salt, 2 Tbs. sugar and 2 Tbs. oil, and use skim milk.

Chris Shobert

***Be careful how you live -- you may be the only bible some people read.

OLD FASHIONED BREAD PUDDING

6 slices day old white bread
2 Tbs. melted butter or margarine
2 Tbs. plus 1/2 cup sugar
1 tsp. cinnamon
1/2 cup seedless raisins
4 eggs
2 cups milk
1 tsp. vanilla extract

Preheat oven to 350°
Grease a 1 1/2 quart baking dish.
Cut crusts from bread. Brush with melted butter.
Sprinkle with 2 Tbs. sugar and cinnamon.
Cut each slice into quarters. Arrange in layers
in prepared baking dish.
Sprinkle each layer with raisins.
Beat eggs just enough to blend thoroughly. Stir
in remaining 1/2 cup sugar, milk and vanilla.
Continue stirring until sugar dissolves.
Pour over bread and raisins. Sit baking dish
in a pan containing 1 inch of hot water.
Bake 55 to 60 minutes or until silver knife
inserted 1/2 inch into custard comes out clean.
Serve the pudding warm or chilled.
Makes 8 servings.

Shirley Bartlebaugh

APPLE BREAD

Bread:

1/2 cup margarine, softened
1 cup sugar
2 eggs beaten
2 cups flour
1/2 tsp. salt
1 tsp. baking soda
2 Tbs. buttermilk or sour cream
1 tsp. vanilla
2 cups peeled, diced apples

Topping:

2 Tbs. margarine, softened
2 Tbs. sugar
2 Tbs. flour
1 tsp. cinnamon
2 Tbs. chopped walnuts

Bread: Cream margarine and sugar until light and fluffy. Add eggs, blending well.

Stir in flour and salt.

Dissolve baking soda in buttermilk; add to batter, mixing well.

Stir in vanilla and apples.

Spoon batter into a well greased and floured 9x5 inch loaf pan.

Sprinkle with topping, Bake.

Cool slightly before removing from pan. Cool on wire rack.

Topping: Cream margarine, and sugar. Add flour, cinnamon and nuts. Sprinkle on top of batter before baking.

Beth Ertsgaard

BREAD PUDDING

5 slices bread toasted
1 Tbs. butter
1/2 cup raisins
3 cups milk (scaled)
3 eggs
1/4 tsp. salt
1/2 cup sugar
1/2 tsp. vanilla
1/4 tsp. cinnamon
2 Tbs. brown sugar

Butter bread, cut in quarters, Fit neatly in dish, sprinkle with raisins, scald milk, beat eggs lightly in bowl, stir in salt, sugar, hot milk, vanilla. Pour over toast. Let stand 10 minutes. Sprinkle brown sugar and cinnamon over top. Bake at 350° in glass baking dish 10x6 1/2x13. Serves 5 to 7 people.

June Lines

BACHELOR PUDDING

1 cup brown sugar
1 cup water
3/4 cup white sugar
1 3/4 cup flour
1/2 cup chopped nuts
1/2 cup chopped dates

1 cup milk
1 tsp. baking pow.
1 tsp. flavoring
1/2 tsp. salt

Dissolve brown sugar in water in pudding pan. Make batter of white sugar, flour, and other ingredients. Put batter ingredients together and beat well. Put batter into sugar water. Do not stir in sugar water. Bake until done. 375°

Shirley Bartlebaugh

SUET PUDDING

1 cup suet
1 cup raisins and 1/2 cup dates (cut fine)
1/2 cup molasses
1/2 cup brown sugar
1 cup milk
2 1/2 cups flour
3 tsp. of baking powder
1 scant tsp. salt

Mix all ingredients together, steam 3 hours and serve with whipped cream or sauce made with brown sugar. Serve warm.

BROWN SUGAR SAUCE

1 cup brown sugar
2 Tbs. corn starch
2 cups boiling water
2 Tbs. butter

Mix sugar and cornstarch, add boiling water slowly. Cook until clear, add butter, if desired 1/4 cup of lemon juice can be added.

Mildred Munro

CLUB SODA BREAD

3 cups self rising flour
3 Tbs. honey
1 1/2 cup club soda

Mix all together; put into loaf pan and bake at 350° for 45 minutes. Brush with melted butter or oleo. Bake 15 minutes longer.

Grace Seyler

SOUR CREAM CORN BREAD

3/4 cup yellow corn meal
1 cup flour
1/4 cup sugar
2 tsp. baking powder
1/2 tsp. baking soda
3/4 tsp. salt
1 cup dairy sour cream
1/4 cup milk
1 egg, beaten
2 Tbs. melted shortening

Mix all ingredients just enough to blend. (Don't overbeat) Pour into greased 8" square pan. Bake in hot oven 400° about 20 minutes.

Alice Clark

FANCY VIENNA BREAD

1 loaf vienna bread
1 lb. swiss cheese sliced

Cut bread diagonally like you would score a ham. Place bread on a foil sheet that is large enough to wrap around bread. Place bread and foil sheet in a shallow roasting pan.

Melt: 1/2 lb. butter
2 Tbs. dry mustard
1 Tbs. poppy seed
1 onion chopped

Stuff each slice with cheese. Pour melted mixture over bread. Wrap foil around bread. Place pan in oven at 400°. Bake 25 minutes.

Elaine Chamberlin

ANGEL BISCUITS

Sift together:

5 cups plain flour

2/3 cups shortening

1 tsp. salt

3 -4 Tbs. baking powder

2 pkg. yeast dissolved in small amount of water.

2 cups buttermilk

Add to dry mixture. Mix well, cover & store in refrigerator. Pinch off desired amount...rolled and cut or drop biscuits. Not necessary to let rise. Will keep indefinitely in frig.

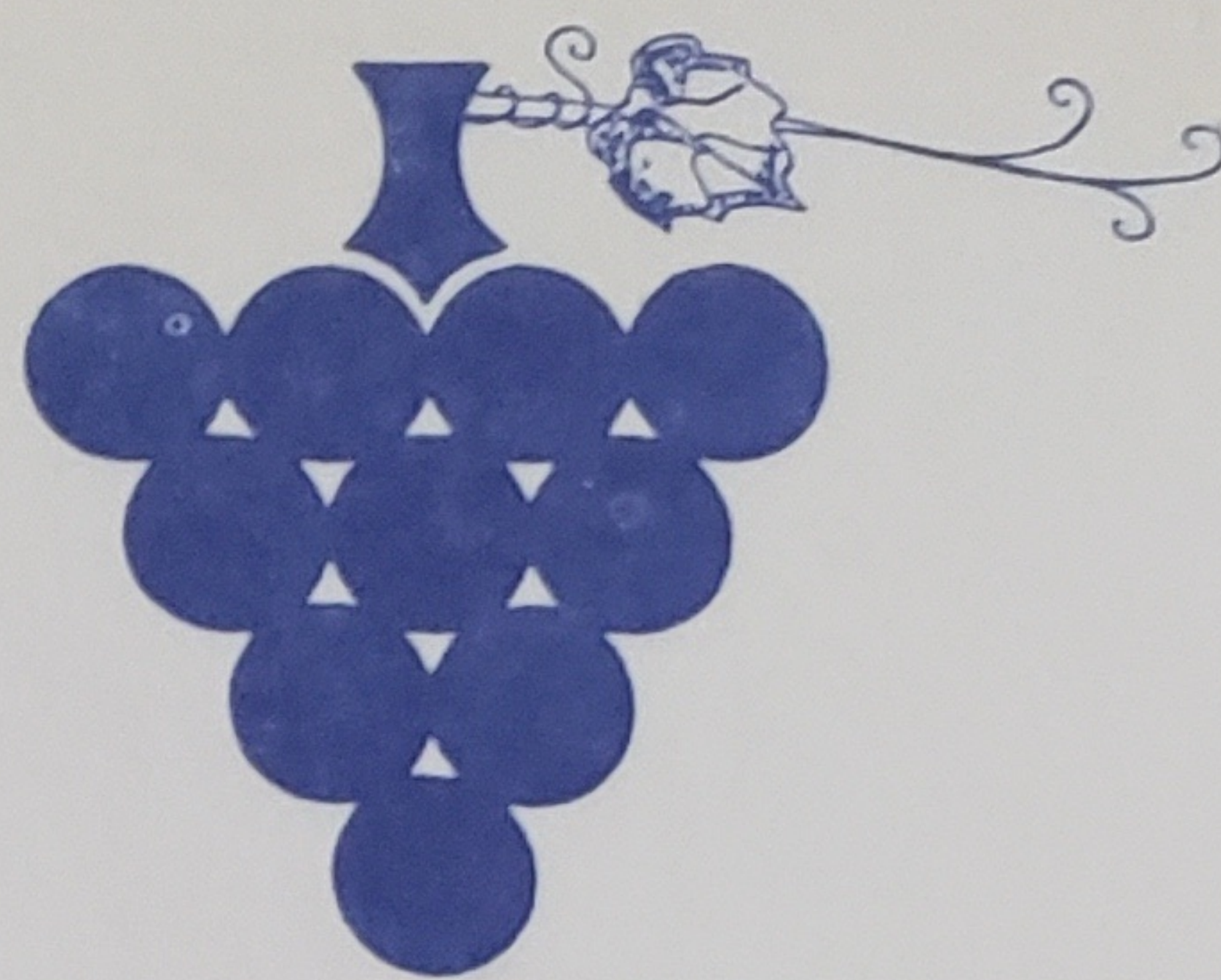
Variation: 4 cup plain flour
 1 cup whole wheat

Heat oven 400° - 425°

Brilah Waters

***Just about the time you think you can make ends meet, somebody moves the ends.

NOTES



CAKES DESSERTS

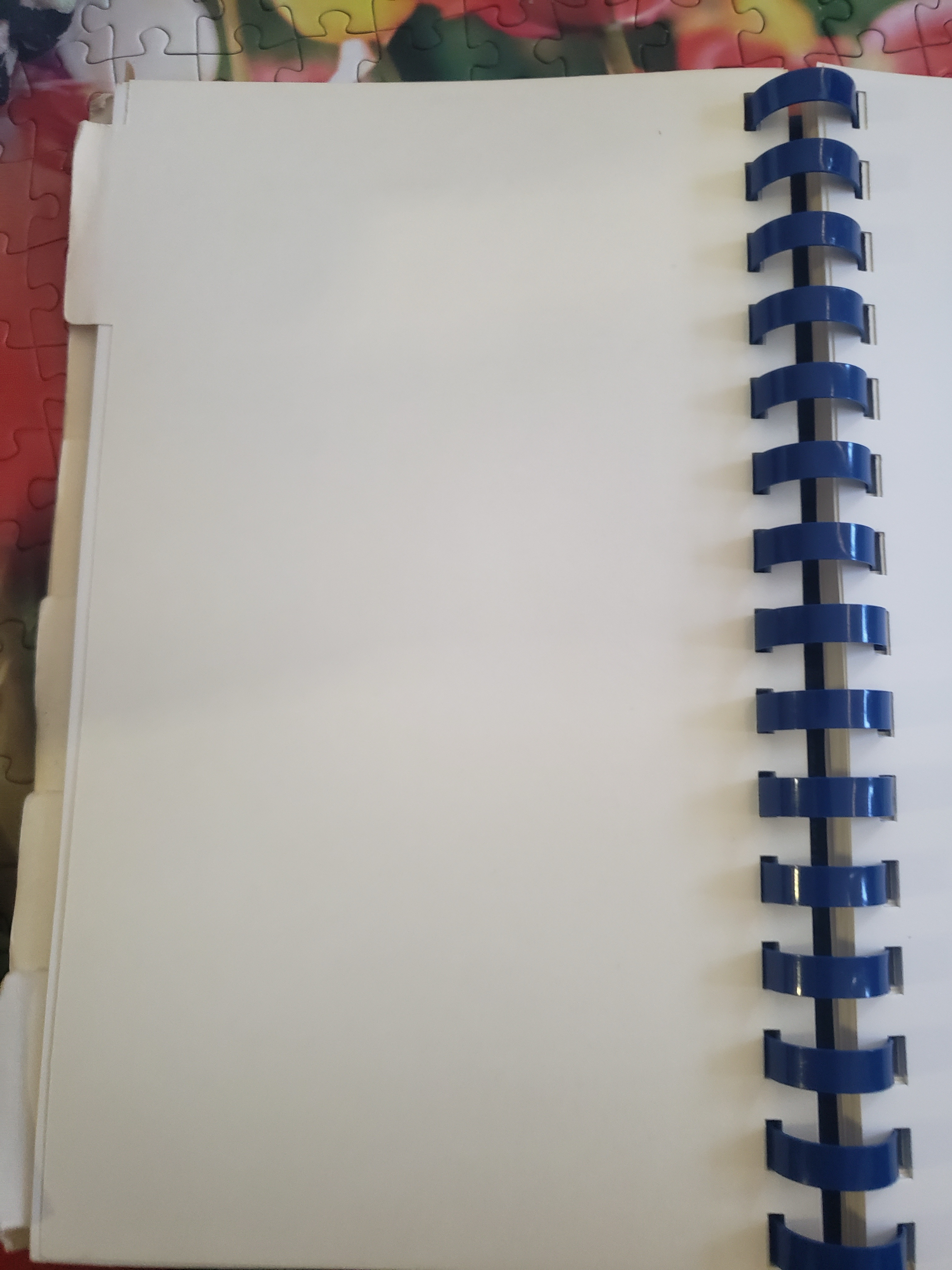
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DESSERTS

COOKIES & PIES

CANDIES

DIPS, SAUCES

MISCELLANEOUS



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EQUIVALENT CHART

8-10 egg whites	1 cup
12-14 egg yolks	1 cup
1 cup unwhipped cream	2 cups whipped
1 lb. shredded Amer. cheese ..	4 cups
1/4 lb. crumbled Bleu cheese .	1 cup
1 lemon	3 Tbsps. juice
1 orange	1/2 cup juice
1 lb. unshelled walnuts	1 1/2 to 3/4 cups shelled
1 lb. butter	2 cups, or 4 sticks
2 cups granulated sugar	1 lb.
3 1/2 to 4 cups unsifted powdered sugar	1 lb.
2 1/4 cups packed brown sugar	1 lb.
4 cups sifted flour	1 lb.
4 1/2 cups cake flour	1 lb.
4 oz. (1 to 1 1/4 cups) uncooked macaroni	2 1/4 cups cooked
7 oz. spaghetti	4 cups cooked
4 oz. (1 1/2 to 2 cups) uncooked noodles	2 cups cooked
28 saltine crackers	1 cup crumbs
4 slices bread	1 cup crumbs
14 square graham crackers	1 cup crumbs
22 vanilla wafers	1 cup crumbs

CARROT CAKE

2 cups flour
2 cups sugar
2 tsps. cinnamon
2 tsps. baking soda
1 tsp. salt
1 cup salad oil
4 eggs
2 cups shredded carrots
1 cup chopped walnuts

Mix dry ingredients. Add oil and stir until well blended. Add eggs, one at a time, and mix thoroughly after each addition. Add carrots and nuts and mix well. Bake in 13" x 9" pan, or two 8" round pans in 350° oven for 35 min.

Icing:

1 - 8 oz. package cream cheese
1 stick margarine
1 box Confectioners sugar
1/4 cup chopped nuts
2 tsps. vanilla

Have cheese and margarine at room temperature. Mix all ingredients together and spread on cooled cake.

Ethel Trezise

***Special seasonings for coffee cake: Mix crushed aniseed in batter. For variety, sprinkle cinnamon-sugar mixture atop, or add poppy seed filling.

PICNIC CAKE

1 cup dates, cut up
1 tsp. baking soda
1 1/2 cups boiling water
1/2 cup chocolate chips
1/2 cup chopped walnuts
1 tsp. margarine
1/2 tsp. water
1/2 cup granulated sugar
1/2 cup brown sugar
3/4 cup margarine
2 eggs
2 cups flour
3/4 tsp. salt
3/4 tsp. soda

Mix and let stand: dates, 1 tsp. soda and boiling water. Mix together in a small bowl: chocolate chips, nuts, margarine and water. Cream together: sugars, margarine and eggs. Sift together: flour, salt, and soda. Add date and flour mixtures alternately to the creamed sugars, margarine and eggs. Pour into a greased and floured 9" x 13" pan. Sprinkle nuts and chocolate mixture evenly over top. Bake at 350° for 35 to 45 min., until deep golden brown. Serves 20.

Doris Hovey
Marion, Ohio

CHOCOLATE POUND CAKE

3 cups sugar
2 sticks margarine
1/2 cup Crisco
5 eggs
3 cups cake flour (or, 1/2 cup cornstarch &
2 1/2 cups regular flour)
1/2 cup cocoa
1/2 tsp. baking soda
Pinch of salt
1 cup milk (or, 2/3 cup Carnation milk &
1/3 cup water)

Cream together first three ingredients. Add eggs, one at a time. Sift flour and add alternately with liquid. Add remaining ingredients and mix. Bake 2 hours at 300°.

Brilah Waters

AUNT NELLIE'S APPLESAUCE CAKE

1 cup sugar
1 cup shortening (oil)
1 cup applesauce (1/2 can)
1 cup nuts (crushed)
1/2 tsp. cloves
1 tsp. baking soda
1 egg
1 cup raisins
2 cups flour
1 tsp. cinnamon
3 tsps. water

Mix together all ingredients. Pour into 9" x 13" pan. Bake at 350° (1 1/2 hours in gas oven, 1 1/4 hours in electric oven).

Kim Kuhar

G O B S

1 box devil's food cake mix
1 box chocolate instant pudding
1/4 cup oil
4 eggs
1 1/2 cups milk

Combine all ingredients. Grease and flour two 11" x 7" x 1 1/2" pans. Divide batter into the pans. Bake 15 min. at 350°.

Filling:

1 box vanilla instant pudding
1 cup regular sugar
1 cup Crisco
1 cup milk

Beat at high speed. Spread on top of one cake layer. Put other layer on top. Cut into squares or rectangles.

Jeanne Hayes

JEWISH APPLE CAKE

4 medium apples (peeled & sliced)
2 tsps. cinnamon
3 Tbsps. sugar
3 cups flour
3 tsps. baking powder
2 cups sugar
1 cup oil
1/4 cup orange juice
2 1/2 tsps. vanilla
4 eggs

Mix first three ingredients and set aside. Mix remaining ingredients together. Put layer of batter in Pam-sprayed tube pan; then layer of apple mixture. End with layer of batter on top. Bake for 1 hour 20 min. at 350°. When cooled, ice with favorite butter frosting.

Louise Howard

PINEAPPLE UPSIDE DOWN CAKE

1 1/4 cups butter or oleo
2 cups brown sugar
2 1/4 cups flour
1 1/2 cups sugar
3/4 cup milk
3 eggs
2 1/2 tsps. salt
1 tsp. vanilla
15 oz. can pineapple slices
Cherries

In 9" x 13" pan, place 1/2 cup butter or oleo. Sprinkle on the brown sugar. Place in layers of pineapple, with cherries in the middle. Make batter of flour, sugar, 3/4 cup butter or oleo, milk, eggs, salt and vanilla. Pour into pan. Bake at 375°, 35 to 40 min. Remove from oven. Turn over on plate or tray, after it sits about 5 min.

Shirley Hagen

CHOCOLATE PUDDING CAKE

1 pkg. Jiffy dark fudge or devil's food cake mix
1 egg
1/4 cup water
1 pkg. Jiffy fudge frosting mix
1 1/3 cups milk
1/4 cup margarine

Blend cake mix, egg and water. Spread in square, greased 8" x 8" pan. In saucepan, heat frosting mix, milk and margarine together. When hot, carefully pour mixture over batter in pan. Bake for 30-35 min. at 350°. Serve warm. 6 servings.

Peg Takach

MELT-IN-YOUR-MOUTH BLUEBERRY CAKE

2 eggs, separated
1/4 cup sugar
1/2 cup margarine or butter
1/4 tsp. salt
1 tsp. vanilla
1 cup sugar
1 tsp. baking powder
1 1/2 cups flour
1/3 cup milk
1 1/2 cups fresh blueberries
(or, frozen & thawed blueberries)
1 Tbsp. flour

Beat egg whites stiff, while gradually adding 1/4 cup sugar. Set aside. Cream margarine with salt and vanilla. Add one cup sugar and cream thoroughly. Add egg yolks and beat until smooth and creamy. Sift baking powder with flour (3 times) and add alternately to creamed mixture with milk. Fold egg whites into mixture. Coat berries with one tablespoon of flour and fold into batter. Pour into 8" x 8" square greased pan. Sprinkle lightly with granulated sugar. Bake at 350° for 35 to 40 min.

Serve as is, or with whipped cream or vanilla ice cream.

Esther McNeal

PINEAPPLE CARROT CAKE

2 cups sifted all-purpose flour
2 tsps. baking soda
1 tsp. baking powder
1 tsp. salt
2 tsps. cinnamon (scant)
1 $\frac{3}{4}$ cups sugar
1 cup vegetable oil
3 eggs
1 tsp. vanilla
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 cup or 8 $\frac{1}{4}$ oz. can crushed pineapple, drained

Grease 13" x 9" x 2" pan, lightly. Sift flour, baking soda, baking powder, salt and cinnamon into large bowl. Make a well in center and add in order: sugar, oil, eggs and vanilla; beat with wooden spoon, until smooth. Stir in carrots, coconut, walnuts and pineapple until well blended. Pour into pan. Bake at 350° for 45 min., or until center springs back when pressed with fingertip. Good with Cream Cheese Frosting.

Cream Cheese Frosting:

Beat one package (3 oz.) cream cheese with $\frac{1}{4}$ cup softened butter in medium sized bowl. Beat in 2 cups sifted 10x Confectioners sugar, with $\frac{1}{2}$ tsp. vanilla. Add 2 Tbsps. milk, if necessary, to make frosting of spreading consistency.

Donaldeen Colgan

SUNSHINE CAKE

- 1 pkg. white cake mix
- 1 3 oz. pkg. strawberry jello
- 3/4 cup cooking oil
- 1 cup chopped nuts
- 4 eggs
- 2 Tbsps. flour
- 1 - 10 oz. pkg. frozen strawberries

Mix all ingredients together and beat well. Pour into angel food cake pan and bake at 350° for 45 min. Serve plain or with whipped cream.

June Lines

CHOCOLATE CHIP CAKE

- 1/4 lb. margarine
- 1 1/2 cups sugar
- 2 eggs
- 1 cup sour cream
- 1 tsp. vanilla
- 2 cups flour
- 1 1/2 tsps. baking powder
- 1 tsp. baking soda
- 1 tsp. cinnamon
- 8 ozs. chocolate chips

Cream margarine with one cup sugar and the eggs. Add sour cream, vanilla, flour, baking powder and baking soda. Spread half of the batter in greased 9" x 13" pan. Combine 1/2 cup sugar and cinnamon. Sprinkle half of the mixture and half of the chips on batter. Cover with remaining batter. Sprinkle with remaining cinnamon and chips. Bake at 350° for 30 min.

Lila Boyer

PUMPKIN PECAN SURPRISE

1 box yellow cake mix
4 eggs
1 1/2 sticks oleo
1 - 30 oz. can pumpkin
1 cup brown sugar
2/3 cup evaporated milk
3 Tbsps. pumpkin pie spice
1/2 cup pecans, chopped

Preheat oven to 350°. Grease and flour 9" x 13" pan. Mix together cake mix, minus one cup (set aside for the topping), one egg and one stick oleo. Press into prepared pan. Mix pumpkin, 3 remaining eggs, 1/2 cup brown sugar, milk and spice. Pour over the above mixture. Mix the one cup of cake mix with 1/2 stick oleo, chopped pecans and 1/2 cup brown sugar. Crumble on top and bake 60 min. at 350°.

Shirley Hagen

CHOCOLATE MAYONNAISE CAKE

1 cup sugar
1 cup mayonnaise (or salad dressing)
4 heaping Tbsps. cocoa
1 cup cold water
1 tsp. baking powder
1 tsp. baking soda
1 tsp. vanilla
2 cups sifted flour

Mix mayonnaise (or salad dressing), sugar and cocoa together and cream. Add baking powder and soda to sifted flour. Add flour and water, alternately, to first mixture. Add vanilla last. Bake in pre-heated oven at 350° for 35-40 min.

Edith Mae Shephard

APPLE CRISP

In bottom of cake pan, put 4-5 big apples (cooking apples) sliced. Sprinkle over the top: $\frac{3}{4}$ cup sugar, 1 Tbsp. cinnamon. Let it stand, and mix up the following:

1 cup flour
Pinch of salt
1 tsp. baking powder
 $\frac{3}{4}$ cup melted shortening (half butter, half Crisco)
1 cup sugar
1 egg

Mix all ingredients together. It will be quite thick, so just spread as best you can over apples. Once in the oven, it will spread. Bake 40 min. in 350° oven.

Evelyn Bailey

GINGER BREAD

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup butter
1 egg
1 tsp. ginger
1 tsp. cinnamon
 $\frac{1}{2}$ tsp. salt

Cream butter and sugar. Add one large egg and beat well. Add ginger, cinnamon and salt. Then add the following: 1 cup dark molasses, 1 cup sour milk, 1 cup sifted flour and 1 tsp. baking soda. Bake at 350° for 30-40 min.

June Lines

TELEPHONE CAKE
(World War I Recipe)

2 cups sugar
1 cup lard
2 cups water
2 cups raisins
2 tsps. cinnamon
2 tsps. cloves

Let the above come to a rapid boil, remove from stove and let cool. Then add 2 tsps. of soda, dissolved in a little warm water, and 4 cups sifted flour. Mix well. Bake in a greased and floured tube pan for 50 to 60 min. at 350°. Remove from oven, cool and remove from pan. Ice if desired.

Virginia Hummel

APPLE CRUMB CAKE

2 cups flour
1/2 cup quick oats
1 cup brown sugar
3/4 cup melted butter or oleo
Mix together and put half in 13" x 9" x 2" pan.

Put following into saucepan (cook until thick):

1 cup sugar
1 cup water
3 Tbsps. cornstarch
1 tsp. vanilla
1/4 tsp. salt

Pare 6 apples, slice thin and add to cooked mixture. Spread evenly over the crumb mixture. Spread remaining crumbs over the apples. Bake at 350° for 50 to 60 min.

Scarlett Freas

SCRIPTURE CAKE

- 4 1/2 cups I Kings 4:22 (all-purpose flour)
- 2 tsps. Amos 4:5 (baking powder)
- Few grains of Leviticus 2:13 (salt)
- 3 tsps. II Chronicles 9:9 (1 tsp. each ground
cinnamon, ground allspice & ground nutmeg)
- 1 cup Judges 5:25, softened (butter)
- 2 cups Jeremiah 6:20 (sugar)
- 6 large Jeremiah 17:11 (eggs)
- 2 Tbsps. I Samuel 14:25 (honey)
- 1/2 cup Judges 4:19 (milk)
- 2 cups Nahum 3:12, cut up (figs)
- 2 cups coarsely chopped unblanched Numbers 17:8
(almonds)

Heat oven to 350°F. Grease a 13" x 9" x 2" baking pan with unsalted shortening. Sift flour with salt, baking powder, cinnamon, allspice and nutmeg. In the large bowl of an electric mixer, beat butter at medium speed until creamy. Add sugar 1/3 cup at a time, beating well after each addition. Add eggs one at a time, beating well after each addition and scraping sides of bowl often. Reduce speed to low; mix in honey and then add sifted dry ingredients 1/3 cup at a time, alternately with the milk. Remove beaters. Stir in figs and almonds. Pour batter into prepared pan. Bake 50-60 min., until top springs back when lightly touched with a finger or a cake tester comes out clean. Turn out cake onto a wire rack and cool completely.

Virginia Hummel

CHEESE CAKE

25 Lorna Doone shortbread cookies
4 Tbsps. melted butter
Mix together and put in greased 8" x 10" Pyrex pan

2 eggs
3/4 cup sugar
1 tsp. vanilla
2 - 8 oz. packages cream cheese

Beat until creamy and smooth. Pour into cookie crust. Bake at 350° for 25 min. Cool. Pour 1 can cherry pie filling over top.

Etha Kriner

NO-BAKE CHERRY CHEESE CAKE

Crust:

1 inner package graham crackers
1/4 lb. margarine
1 Tbsp. sugar
Roll graham crackers. Melt margarine. Combine with sugar. Form crust in 9" pie plate.

1 - 8 oz. pkg. cream cheese
1 can Eagle Brand sweetened condensed milk
1/3 cup lemon juice
1 tsp. vanilla
1 can cherry pie filling

Mix cream cheese and Eagle Brand milk with mixer on low speed. Add lemon juice and vanilla. Pour cheese filling into pie crust. Chill for one hour. Top with can of cherry pie filling.

Sandra Stewart

BANANA SPLIT

2 cups graham cracker crumbs
1/2 stick oleo, melted
Mix together and chill.

Beat one stick oleo, 2 cups powdered sugar and 2 eggs. Add 1 tsp. vanilla and beat for 10 min. Spread over graham cracker crust and chill again. Section 3 to 4 bananas lengthwise and lay on crust. Drain and add 1 can crushed pineapple. Beat 1 pkg. Dream Whip. Top with nuts and cherries.

Pat Hess

RICK STRAWBERRY SHORTCAKE

2 cups flour
4 tsps. baking powder
1/2 tsp. salt
1/3 cup Crisco or oleo
1 Tbsp. lard or butter.
1 egg
2/3 or 3/4 cup milk
1 tsp. vanilla

Cut shortening into flour, baking powder and salt. Beat egg and add to milk and vanilla. Add liquid ingredients to dry mixture. Makes a stiff dough. Spread in a long freased and floured pan. Bake at 375° for 20 min.

Kay Spencer

COFFEE CAKE

3/4 cup oleo
1 1/2 cups sugar
3 eggs
1/2 tsp. almond extract
3 cups flour
1 1/2 tsps. baking soda
1 - 8 oz. container sour cream
1 can cherry pie filling

Preheat oven to 375°. Spray two 9" round cake pans with Pam. Cream oleo and sugar. Beat in eggs until mixture is very light and fluffy. Add extract. Combine flour and soda. Add to creamed mixture, alternately with sour cream. Divide batter evenly in pans, spreading cherry pie filling on tops. Sprinkle streusel topping over top filling. Bake 25-35 min., until cakes test done.

Streusel topping:

Combine 1/2 cup flour, 1/4 cup sugar and 1/2 tsp. cinnamon. Cut in 1/4 cup oleo until crumbly.

Alice Clark

WHIP CREAM FROSTING

3 Tbsps. flour

1/4 cup sugar

1/2 cup milk

Mix together and heat slowly 'til thick -- stir constantly. Cool.

3 Tbsps. butter

1/2 cup sugar

1/2 cup Crisco

1 tsp. vanilla

Beat butter, sugar and Crisco for a long period of time. Add cooled pudding mixture (above) and beat til glossy. Add vanilla and beat longer. Frosts one layer cake or 13" x 9" cake. Keep cake refrigerated.

Debbie DeLarme

COCONUT BROIL TOPPING FOR CAKE

1/4 cup margarine

1 cup brown sugar

1/2 tsp. vanilla

1/2 cup coconut

1/4 cup chopped walnuts

2 Tbsps. milk

Combine all ingredients. Mix together well. Spread on warm 8" square cake. Place under pre-heated broiler until brown. Watch closely -- about 2 min. This topping covers a Jiffy cake mix well.

Eileen Munro

PEANUT BUTTER MARSHMALLOW FUDGE TOPPING

1 1/2 cups sugar
1 cup water
2 Tbsps. cocoa
2 cups marshmallows
2 cups peanut butter
1 cup white Karo syrup

Mix together sugar, water and cocoa. Boil five min. Add marshmallows and peanut butter. Mix well. Add Karo. Mix thoroughly.

Louise Howard

HOT FUDGE SAUCE

2 cups sugar
1 stick margarine
1/4 cup cocoa
1/2 cup canned milk

Mix ingredients together and bring to boil. Cook for 1 1/2 minutes. Remove from stove and add 3 Tbsps. margarine and 1 1/2 tsps. vanilla. (For a family of six, double recipe).

Use over ice cream or devil's food cake.

Sandra Stewart

COOKIES & PIES

CANDIES

DIPS, SAUCES

MISCELLANEOUS

APPLE DUMPLINGS

2 cups flour
2 tsps. baking powder
1 tsp. salt
1/2 cup shortening
2/3 cup milk
8 small apples (pared and cored)
1/2 cup sugar
1/4 tsp. cinnamon
2 Tbsps. butter

Combine first five ingredients. Mix dough as for pie crust. Roll dough. Cut in circles or squares. You can use whole apples (cored) or cut in pieces. Place on dough and dot with butter, sugar and spice. Bring dough over apples and join edges underneath.

Cover with syrup made from:

3/4 cup sugar
1/3 cup butter or oleo
Dash of cinnamon
1 1/3 cups hot water
Couple drops red food coloring, if desired

Pour over dumplings in the pan and bake at 450° for 10 min. Reduce heat and bake at 400° for 20 min. longer.

Freida Hockin

APPLE DUMPLINGS WITH SPICY CARAMEL SAUCE

1 - 14 oz. can Eagle Brand sweetened condensed milk
1 to 2 tsps. water
1/2 teaspoon ground cinnamon
1/4 teaspoon almond extract
Pie crust for a 2-crust pie (your favorite recipe)
6 medium all-purpose apples, pared and cored

Caramelize sweetened condensed milk by preferred method.*

*Oven method:

Pour 1 can Eagle Brand into 9" pie plate. Cover with foil; place in shallow pan. Fill pan with hot water. Bake in 425° oven 1 1/2 hours, or until light caramel-colored. Remove foil and cool.

*Microwave method:

Pour 1 can Eagle Brand into 2-quart glass measure. Microwave on 1/2 power (medium) 4 minutes, stirring after 2 minutes. Microwave on 1/3 power (low) 12 to 16 minutes, or until thick and light caramel-colored, stirring briskly every 2 minutes until smooth.

While warm, add water, cinnamon and extract. Pre-heat oven to 375°. Prepare pie crust from your favorite recipe. Divide pastry into 6 portions; roll each to a 6-inch square. Place apple in center of each square. Bring corners of pastry to center of apple; pinch edges together to seal. Place in shallow baking dish; bake 40 min., or until apples are tender. Serve hot with warm caramel sauce.

Cheryl Harbridge

SCOTCH SHORTBREAD

1 cup soft butter
5/8 cup sugar (1/2 cup + 2 Tbsps.)
Mix together thoroughly

2 1/2 cups sifted Gold Medal flour
Stir into mixture above. Mix thoroughly with hands. Chill dough. Roll out 1/3" to 1/2" thick. Cut into fancy shapes: small leaves, ovals, squares, etc. Flute edges, by pinching between fingers as for pie crust. Place on ungreased baking sheet. Bake at 300° (slow oven) for 20 to 25 min. The tops do not brown during baking, nor does the shape of cookies change. Makes 2 dozen 1" x 1" cookies.

Sara J. Gilbride

BISCUIT TORTONI

1 cup whipping cream
4 Tbsps. powdered sugar
1 egg white, stiffly beaten
4 oz. grated semi-sweet chocolate
3/4 cup almond macaroon crumbs
3 Tbsps. almond extract
12 cupcake liners

Beat whipping cream until stiff and gradually add sugar. Fold in beaten egg white, chocolate, cookie crumbs and extract. Fill cupcake liners and freeze until firm. May remove liners and decorate before serving.

Lila Boyer

POPCORN CAKE

Melt:

1/3 cup oil
1 stick oleo
1 pkg. large marshmallows

Pour over:

4 qts. popcorn (popped)
1 lb. gumdrops, small (or cut large ones)
1/2 lb. peanuts

Spray tube pan. Press mixture into pan. (Wet or grease hands). Let set.

Pat Hess

PARTY DOUGHNUTS

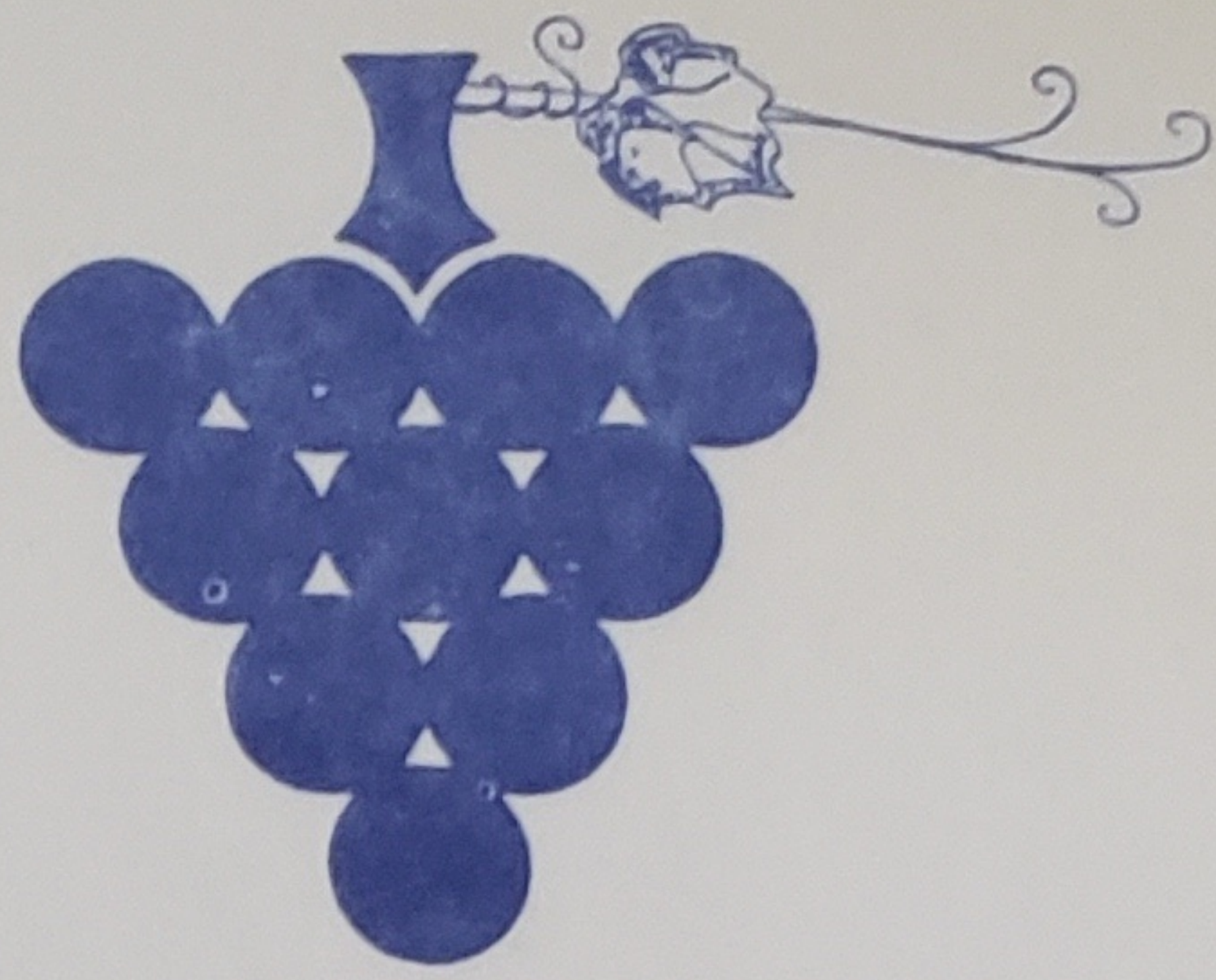
2 cups Bisquick
1 cup milk
1 egg
1/4 cup vegetable oil
1/4 cup sugar

Makes a thick batter. Lemon or orange rind can be added, if desired.

Four slices bread (cubed). Dip each cube in batter and fry in deep fat. Cover with powdered sugar.

Mabel Smouse

NOTES



COOKIES & PIES

COOKIES & PIES

CANDIES

DIPS, SAUCES

MISCELLANEOUS



COOKIES, PIES, ICE CREAM TREATS

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USUAL WEIGHTS AND MEASURES

A pinch	-	1/8 teaspoon, or less
1 tablespoon	-	3 teaspoons
4 tablespoons	-	1/4 cup
8 tablespoons	-	1/2 cup
12 tablespoons	-	3/4 cup
1 cup liquid	-	1/2 pint
2 cups of liquid	-	1 pint
4 cups of liquid	-	1 quart
2 pints of liquid	-	1 quart
4 quarts	-	1 gallon
8 quarts	-	1 peck, such as apples, pears, etc.
16 ounces	-	1 pound

DREAM BARS

1/4 cup soft butter or margarine
1/2 cup brown sugar, packed
1 cup sifted flour

Cream ingredients at medium speed. Press into greased 12" x 8" x 1" pan. Bake 15 min. at 350°.

Mix 2 eggs with 1 cup brown sugar, until very light and fluffy, at low speed. Blend in 1 tsp. vanilla, 1/4 tsp. salt, 1 cup corn flakes, 1 cup coconut and 1 cup chopped nuts. Mix lightly, and spread over baked layer. Bake 20 min. at 350°. Cut into bars while warm. Makes 2 dozen.

Sarah Hughes

PINEAPPLE COOKIES

1/2 cup granulated sugar
1/2 cup brown sugar
1/2 cup shortening
1/2 cup crushed pineapple, well drained
1 or 2 eggs
2 1/4 cups flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. vanilla
Nuts, if desired

Mix ingredients well. Drop on well greased pans. Bake at 350° for 10 or 12 min. Frost with powdered sugar icing. Makes about 3 dozen.

Bertha Palmquist

CANDIES

DIPS, SAUCES

MISCELLANEOUS

CHERRY COOKIES

2 large pkgs. cream cheese
2 eggs
1/2 cup sugar
1 tsp. vanilla
Vanilla wafers
Cherry pie filling

Beat first four ingredients until smooth. Put shaved vanilla wafers in bottom of a small baking cup? Put 1 Tbsp. of mixture on wafers. Bake for 25 min. at 350°, or until light tan. When cooled, place 1 cherry from pie filling on top of each baked cookie. Yields 3 1/2 dozen cookies.

Jeanne Hayes

SOFT CHOCOLATE BIT COOKIES

1 cup brown sugar
1/2 cup butter
1 egg
1/2 cup milk
1/2 tsp. vanilla
1 3/4 cups flour
1/4 tsp. salt
1 tsp. baking powder
1-6 oz. bag chocolate chips
Nuts (optional)

Mix together well. Drop on well greased pans and bake at 350° for 10 or 12 min.

Bertha Palmquist

PEANUT BLOSSOM COOKIES

1/2 cup shortening
1/2 cup sugar
1/2 cup brown sugar
1/2 cup peanut butter
2 Tbsps. milk
1 egg
1 tsp. vanilla
1 3/4 cups flour
1 tsp. baking soda
1/4 tsp. salt

Mix shortening and sugar. Add peanut butter, milk, egg and vanilla. Blend in dry ingredients. Shape by teaspoons into balls. Roll in sugar and bake on greased cookie sheet at 375° for 5 to 8 min. Remove from oven and put candy kisses in center. Press down and return to oven for 2 min. Makes 2 dozen.

Betty Petro

SOUR CREAM SUGAR COOKIES

Cream:
1/2 cup margarine
1 1/2 cups sugar
1 tsp. vanilla
2 eggs

Sift 4 1/2 cups flour, and add 2 tsps. baking powder, 1/2 tsp. baking soda and 1/2 tsp. salt. Add, alternately, with 1 cup sour cream. Chill dough before rolling out. Press out each cookie with glass dipped in sugar. Bake at 425° 8 min.

Helen Eckels

ORANGE DROP COOKIES

1 cup Crisco
2 cups sugar
3 eggs
Juice of 2 large oranges
1 cup sour milk
1 tsp. baking soda
4 1/2 cups flour
Dash of salt
2 Tbsps. baking powder
2 tsps. orange flavoring

Mix together all ingredients. Bake at 350° for 10 to 12 min. (watch)

Icing:

1 box powdered sugar
1/4 lb. melted butter
Juice and rind of 1 orange

June Lines

RAISIN COOKIES

Boil:

1 cup raisins	until 1/2 cup
1 cup water	water is left

3/4 cup shortening
1 cup sugar
1 egg
Pinch of salt
1 tsp. vanilla
1 tsp. baking soda
1 tsp. baking powder
3 cups flour

Mix together all ingredients. Drop by teaspoon onto cookie sheet. Bake in 350° oven.

Laura Booth

RASPBERRY BARS

3/4 cup margarine
1 cup packed brown sugar
1 1/2 cups flour
1 tsp. salt
1/2 tsp. baking soda
1 1/2 cups old fashioned or quick oats, uncooked
1 cup raspberry preserves

Cream margarine and sugar until light and fluffy. Add combined dry ingredients; mix well. Press half of crumb mixture into greased 12" x 7" baking pan. Spread with preserves; sprinkle with remaining crumb mixture. Bake at 375° for 20-25 min. Cool; cut into bars.

Sandy Richards

FRUIT SQUARES

Cream:

1 cup margarine
1 1/2 cups sugar

Add:

4 eggs
2 cups flour
1 tsp. vanilla
1 tsp. lemon extract

Spread in greased jelly roll pan. Score into squares (32-48 squares). Put teaspoon of cherry pie filling on center of each square. Bake at 350° for 25-30 min. Cool. Sprinkle with confectioners sugar. Cut into squares.

Helen Eckels

APPLE DANISH BARS

2 cups flour
1/2 tsp. salt
3/4 cup Crisco
1/4 cup ice cold water

Sift flour and salt; cut in shortening 'til small crumbs. Add water and stir gently to form a ball. Divide dough in half. Roll out half to 13" x 9" rectangle. Place in bottom of 13" x 9" pan (allow dough to go up sides of pan).

Sprinkle 1 cup of corn flakes over dough. Pare and slice 6 large size apples; mix well with 3/4 cup brown sugar, 1 tsp. cinnamon and 1/2 tsp. ground cloves. Place mixture over corn flakes. Top with remaining dough rolled to fit pan. Pinch edges together to seal. Slit top to allow steam to escape.

Beat 1 egg which 'til frothy; brush over all dough. Bake in 350° oven for 45-55 min., 'til apples are tender. Remove from oven and allow to cool some. Drizzle with 1 cup powdered sugar mixed with enough milk (2-3 Tbsps.) to be poured over top.

When completely cool, cut into bars. Makes 24

Debbie DeLarme

MARSHMALLOW FUDGE BARS

3/4 cup sifted flour
1/4 tsp. baking powder
1/4 tsp. salt
2 Tbsps. cocoa
1/2 cup shortening
3/4 cup sugar
2 eggs
1 tsp. vanilla
1/2 cup chopped pecans
1 small bag miniature marshmallows

Sift flour, baking powder, salt and cocoa together. Cream shortening; add sugar and cream together until light and fluffy. Add eggs, beating until fluffy. Add sifted dry ingredients to creamed mixture and mix well. Blend in vanilla and nutmeats. Spread in greased and floured 12" x 9" pan. Bake at 350° for 25 min. Remove from oven and cover with marshmallows. Return to oven 3 min. Cool, and cover with chocolate frosting.

Easy chocolate frosting:
Combine 1/2 cup brown sugar, 1/4 cup water and 2 squares unsweetened chocolate in saucepan. Let come to boil and cook three minutes. Add 3 Tbsps. butter and 1 tsp. vanilla. Cool. Blend in 1 1/2 cups powdered sugar. Spread over marshmallows. Cut into squares.

Virginia Hummel

CANDIES

DIPS, SAUCES

MISCELLANEOUS

BUTTERSCOTCH CHEESECAKE BARS

1 - 12 oz. pkg. butterscotch morsels
1/3 cup butter or margarine
2 cups graham cracker crumbs
1 cup chopped nuts
1 - 8 oz. pkg. cream cheese, softened
1 - 14 oz. can Eagle Brand sweetened condensed milk
1 tsp. vanilla
1 egg

Preheat oven to 350° (325° for glass dish). In medium saucepan, melt morsels and margarine. Stir in crumbs and nuts. Press half of the mixture, firmly, onto bottom greased 13" x 9" pan. In large bowl, beat cheese until fluffy. Beat in condensed milk, vanilla and egg. Mix well. Pour into prepared pan; top with remaining crumb mixture. Bake 25-30 min., or until toothpick comes out clean. Cool to room temperature. Then chill before cutting. Keep refrigerated.

Lori Clark

ORANGE DROP COOKIES

1/2 cup Crisco
1 cup sugar
1 1/2 Tsp. grated orange rind
2 eggs beaten
1/2 cup orange juice
2 1/2 cups flour
Pinch of salt
1/2 tsp. baking soda
1 1/2 tsps. baking powder

Drop by teaspoons onto pan. Bake at 350° 15-20 min. When cool, ice with orange icing.

Sara J. Gilbride

PEANUT BUTTER COOKIES

1 cup oleo
1 cup peanut butter
1 cup granulated sugar
1 cup brown sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. salt
1 tsp. baking soda

Cream oleo and sugars. Add peanut butter; then add eggs and vanilla. Add the dry ingredients. Roll in balls. Press with fork. Bake at 375°- 10 min.

Betty Petro

NUT CUPS

1/4 cup oleo
3 oz. pkg. cream cheese
1 cup sifted flour

Combine ingredients and blend well. Divide into 24 parts. Push and shape into cups of pan.

Filling:

2 eggs, slightly beaten
1 1/2 cups brown sugar
3/4 cup chopped nuts
3/4 cup coconut
1 tsp. vanilla
Dash of salt

Put filling into cups (1 tsp. full in each). Bake at 325° to 350° for 30-35 min. Cool.

Sarah Hughes

SOUR CREAM DROPS

Mix together:

1/2 cup soft shortening
1 1/2 cups sugar
2 eggs

Stir in:

1 cup thick sour cream
1 tsp. vanilla

Mix together and stir in:

2 3/4 cups flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Add:

1 cup nuts

Stir into shortening mixture: 2 squares unsweetened chocolate, melted. Drop rounded teaspoons 2" apart on lightly greased cookie sheet. Bake until delicately browned. Almost no imprint remains. Bake at 425° for 8-10 min.

Icing:

1 square chocolate, melted, or Hershey's cocoa
3 tsps. milk
1 tsp. butter
1 1/2 cups sifted confectioners sugar

Frost cooled cookies. Place Marschino cherry chip on each cookie.

Etha Kriner

CHOCOLATE CRISPIES

2 eggs
1 cup sugar
1/2 tsp. vanilla
2 - 1 oz. squares unsweetened chocolate
1/2 cup butter
1/2 cup flour
1/2 cup chopped walnuts

Beat eggs until light; add sugar and vanilla. Beat until thick. Add chocolate melted with butter; beat smooth. Add flour; mix and spread in greased and floured 8" square pan. Sprinkle with nuts. Bake in slow oven (325°) 30 min. Cut into squares while warm and remove from pan.

Floyd Richards

TITIAN FIATS - WELSH COOKIES

1 cup shortening
1 1/2 cups sugar
3 eggs, well beaten
1/4 cup milk
4 cups flour
4 tsps. baking powder
1/4 tsp. salt
Nutmeg
1 cup currants

Pat with hands, or roll 1/2" thick and cut with cutter. Bake about 340° on electric fry pan or on griddle.

Sara J. Gilbride

GRAM'S SUGAR COOKIES

1 cup Crisco
2 cups sugar
1/2 tsp. salt
1 1/2 cups sour cream
1 1/2 tsps. baking soda
2 eggs
2 tsps. baking powder
4 1/4 cups flour
1 tsp. vanilla

Bake at 400° for 7 to 8 min.

Thelma Jacobs

PUMPKIN SQUARES

4 eggs, beaten
1 cup salad oil
1 cup pumpkin
1/2 tsp. salt
2 tsps. cinnamon
1 tsp. baking soda
1 tsp. baking powder
2 cups flour
1 cup nuts or raisins

Combine all ingredients and pour onto greased and floured cookie sheet. Bake at 350° for 30-40 min.

Mabel Smouse

ZUCCHINI COOKIES

1 cup sugar
1/2 cup butter or margarine
1 egg
2 cups flour
1 tsp. baking soda
1/2 tsp. cloves
1 tsp. cinnamon
1/2 tsp. salt
1 cup raisins
1 cup nuts
1 cup grated zucchini

Cream sugar, butter and egg until fluffy. Sift dry ingredients and add with grated zucchini. Blend well. Stir in nuts and raisins. Drop by teaspoons on greased cookie sheet. Bake at 375° for 12-15 min. Do not overbake. If desired, you can frost them with a lemon-flavored frosting.

Evelyn Bailey

PENUCHE FINGERS

1/4 cup shortening
1 cup brown sugar
2 eggs
1 tsp. vanilla
3/4 cup flour
1/2 tsp. baking powder
1/4 tsp. salt
1 cup chopped walnuts

Cream shortening and sugar; add eggs (well beaten) and vanilla. Sift dry ingredients together and combine with first mixture. Stir in nuts. Transfer to a shallow oiled pan, 7" x 10". Makes batter 1/4" thick. Bake in hot oven, 375° for about 20 min. When cool, cut in finger length pieces.

Ethel Trezise

BROWNIES

1 stick oleo
1 cup granulated sugar
4 eggs
1 large can (16 oz.) chocolate syrup
1 cup flour
1/2 tsp. salt
1 cup chopped nuts
1 tsp. vanilla

Cream oleo, sugar and eggs. Add syrup, flour, salt, nuts and vanilla. Mix well. Spread on greased cookie sheet, 16" x 11" x 3/4". Bake at 350° for 25 min.

Icing:

1 1/2 cups granulated sugar
1 stick oleo
1/2 cup evaporated milk
1/2 cup semi-sweet chocolate bits

Bring sugar, oleo and milk to a rolling boil; boil for 60 seconds (1 min.), stirring constantly. Remove from stove and add chocolate bits. Beat until thick enough to spread.

Betty Petro

ULTIMATE CHOCOLATE BROWNIES

3/4 cup Hershey's cocoa
1/2 tsp. baking soda
2/3 cup butter or margarine, melted & divided
1/2 cup boiling water
2 cups sugar
2 eggs
1 1/3 cups all-purpose flour
1 tsp. vanilla extract
1/4 tsp. salt
1 cup Hershey's semi-sweet chocolate chips

Heat oven to 350°. Grease rectangular pan, 13" x 9" x 2". In medium bowl, combine cocoa and baking soda. Blend in 1/3 cup melted butter. Add boiling water; stir until mixture thickens. Stir in sugar, eggs and remaining 1/3 cup melted butter; stir until smooth. Add flour, vanilla and salt; blend completely. Stir in chocolate chips. Pour into prepared pan. Bake 35 to 45 min., or until brownies pull away from sides of pan. Cool completely in pan. Frost with buttercream frosting. Cut into squares. About 3 dozen brownies.

Buttercream frosting:

6 Tbsps. butter or margarine, softened
1/2 cup Hershey's cocoa
2 2/3 cups confectioners sugar
1/3 cup milk
1 tsp. vanilla extract

In small mixing bowl, cream butter. Add cocoa and confectioners sugar, alternately, with milk; beat to spreading consistency (additional milk may be needed). Blend in vanilla.

Jan Kenrard

CANDIES

DIPS, SAUCES

MISCELLANEOUS

HOMEMADE ICE CREAM

2 1/4 cans evaporated milk
1 7/8 cups white sugar
6 cups whole milk
Large Tbsp. of vanilla
1/2 box instant vanilla pudding
1 full box instant French vanilla pudding

Combine all ingredients and freeze in electric ice cream maker.

Carol Brubaker

OREO FREAKOUT

Put 12 or more oreo cookies in blender, or roll with rolling pin. Put crumbs in bottom of 9" x 13" pan.

Next, spread softened vanilla ice cream (1/2 gallon) on top of crumbs.

Then, spread one jar of Mrs. Richardson's fudge topping over ice cream layer.

Next, a layer of walnuts.

Finally, add a layer of Cool Whip.

Freeze for a couple of hours, or until needed.

Elaine Chamberlin

ICE CREAM IN A CLOUD

3 egg whites
1 tsp. vanilla
1/4 tsp. cream of tartar
1 cup sugar
1 pint chocolate ice cream
1 pint cherry ice cream
Maraschino cherries (optional)
Confectioners coating, melted according to package directions (optional)
1/4 cup whipping cream (optional)

Let egg whites come to room temperature. In small mixing bowl beat together whites, vanilla and cream of tartar 'til soft peaks form. Gradually add sugar and beat to stiff peaks and 'til nearly all of the sugar is dissolved. Cover baking sheet with plain, ungreased brown paper or foil; draw a 10-inch circle. Spoon about 15 dollops (2/3 of the meringue) just inside circle, making sides of shell 1 inch high. Spread remaining meringue inside circle, making bottom shell 1/2 inch thick. Bake at 300° for 45 to 50 min. Turn off heat and let dry in oven (door closed) at least 1 hour. Remove from oven; cool. Transfer meringue shell to Tupperware 12" Pie Taker.

Soften ice cream and stir; spread half of chocolate ice cream into shell. Top with all of the cherry ice cream, spreading evenly. Drop remaining ice cream by spoonfuls over cherry layer, then swirl. Apply seal and freeze for several hours, or overnight.

If desired, before serving, dip cherries into melted confectioners coating. Let stand on a waxed paper-lined baking sheet in refrigerator or a cool place 'til dry.

In small mixing bowl, whip cream and a few drops of red food coloring 'til soft peaks form. Pipe or dollop whipped cream over each meringue puff. Top whipped cream with dipped cherries. Serve immediately. Makes 12 servings.

Cyndi Brown

ICE CREAM DESSERT

Mix well by hand:

1 cup light brown sugar
1/4 cup margarine, melted

Add:

3 cups Wheaties (crushed)
1 cup nuts

Mix well and pat half of mixture into 9" x 9" pan. Cover with 1/2 gallon vanilla ice cream. Put the remaining mixture on top. Freeze at least 4 hours. Keeps well.

Margaret Hughes



"You know what I like about this place? No scales!"

NEVER FAIL PIE CRUST

3 cups flour
1 1/4 cups shortening
1 tsp. salt
1 egg, well beaten
5 Tbsps. water
1 Tbsp. vinegar

Cut shortening into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture all at once. Blend with a spoon until flour is moistened.

This is an easy pie crust to handle and can be rerolled without toughening. It also keeps in the refrigerator for up to two weeks.

Mabel Smouse

CANDIES

DIPS, SAUCES

MISCELLANEOUS

RICE CRISPIES ICE CREAM PIE

6 oz. chocolate chips
3 Tbsps. butter or margarine

Melt butter; add chocolate chips to butter and stir. Stir in 2 cups Rice Crispies cereal. Press into greased pie pan. Chill before adding ice cream (e.g. peppermint). Let pie and ice cream thaw a little before serving.

Jean Hayes

BLUEBERRY CREAM PIE

1 cup sour cream
2 Tbsps. flour
3/4 cup sugar
1 tsp. vanilla
1 egg, beaten
1/4 tsp. salt
2 1/2 cups blueberries
1 unbaked 9" shell
3 Tbsps. flour (1/3 cup)
3 Tbsps. butter or oleo
3 Tbsps. chopped nuts

Combine first 6 ingredients. Beat 5 min. at medium speed with mixer. Fold in blueberries. Pour in shell. Bake at 400° for 25 min. Combine rest of ingredients, stirring well. Sprinkle over top of pie. Bake 10 min. more. Chill before serving.

Pat Forsyth

FAVORITE LEMON PIE

1 cup sugar
4 Tbsps. cornstarch
1/8 tsp. salt
Boiling water (1 1/2 cups)
Juice and grated rind of 1 lemon
1 Tbsp. butter
2 egg yolks

Mix sugar, cornstarch and salt; add boiling water and stir until smooth. Add lemon juice, rind and butter. Cook until it thickens. Beat egg yolks and add the above sauce to them. Stir until well mixed; return to stove and cook for 5 min. Bake crust at 450° for 8 to 10 min. Cool filling and pour into baked shell. Top with meringue made with 2 egg whites.

Meringue:

2 egg whites
1 Tbsp. water
1/4 tsp. cream of tartar
4 Tbsps. sugar

Beat egg whites with water; add cream of tartar. Add sugar and beat until stiff enough to hold a peak. Bake meringue at 400° for 8 to 10 min. Sugar sprinkled on top of meringue, before baking, makes it easier to cut.

Eileen Munro

CANDIES

DIPS, SAUCES

MISCELLANEOUS

PEACH PIE

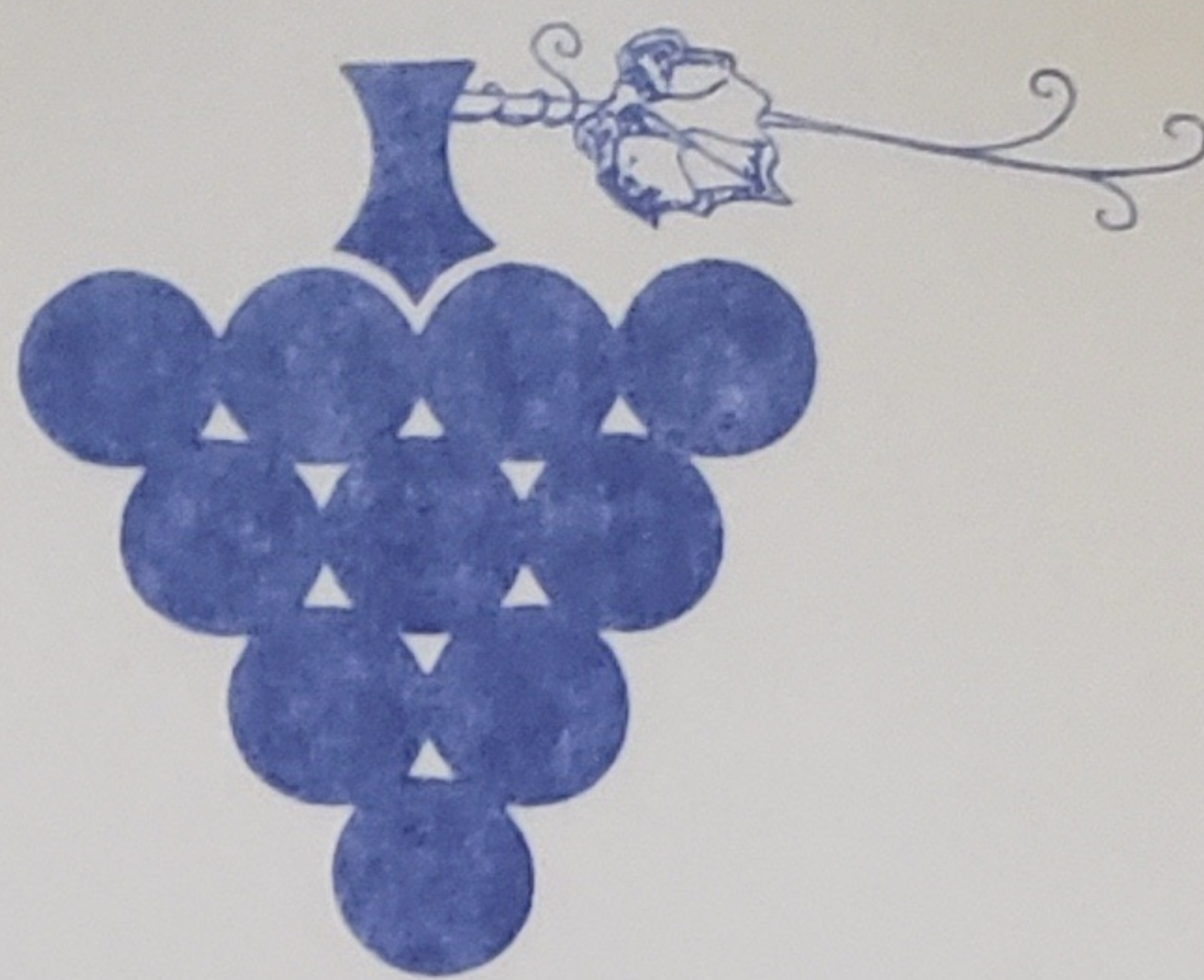
3 cups sliced peaches (fresh, frozen, canned)
3/4 cup sugar
1/4 cup flour
1/4 tsp. salt
1/4 tsp. cinnamon

Mix all ingredients together. Put in unbaked pie shell. Then add 1/2 pint cream or half and half. Bake at 400° for 35 or 40 min.

Thelma Jacobs

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.



CANDIES

CANDIES

DIPS, SAUCES

MISCELLANEOUS

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CANDIES

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HELPFUL HINTS

***Soften "hard as a rock" brown sugar by placing a slice of soft bread or half an apple in the package and closing tightly. In a couple of hours the brown sugar will be soft again.

***Too much sugar in a recipe? Add a few drops of lemon juice or vinegar.

***To keep granulated sugar from lumping, place a couple of salt crackers in container and cover tightly.

***Before measuring honey or other syrup, oil the cup with cooking oil and rinse in hot water.

***Should honey be thrown away once it has sugared? Certainly not! Simply boil the jar in a pan of water, and the honey will return to its original state.

***Marshmallows can stay fresh for an indefinite length of time when frozen.

***Ever wonder how much a pound of butter is in cups? Since we buy butter by the stick or pound, simply remember this: There are four sticks of butter to a pound, and one pound of butter is two cups.

***The best place to store sugar is in the refrigerator. Both brown and refined sugars keep better and will not harden. The moist cold of the refrigerator keeps them granulated. You'll save time and effort when you're baking.

*** Does your recipe call for melted butter, but you've forgotten to set it out ahead? Don't worry! Just grate it with an ordinary cheese grater and it'll melt quickly.

FUDGE

2 cups sugar
2 Tbsp. cocoa
1/4 cup butter
1/2 cup milk
1/2 tsp. vanilla
Pinch of salt

Mix together all ingredients. Boil until a soft ball stage. Add 1/2 cup peanut butter. Pour into a greased pan and cool. Cut into squares when set.

Edith Mae Shephard

PEANUT BUTTER FUDGE

1 1/2 pounds confectioner's sugar
4 ounces cream cheese, softened to room temp.
1/2 cup cocoa
1 cup melted butter or margarine
1/2 cup peanut butter
1/2 cup chopped nuts
2 tsps. vanilla
1 cup dry milk

Combine all ingredients and mix well by hand. Put into 8" x 10" pan and refrigerate at least one hour before cutting.

Elaine Amy

DIPS, SAUCES

MISCELLANEOUS

ROCKY ROAD FUDGE

Three 4-ounce bars milk chocolate, cut up
1 1/2 cups tiny marshmallows
1 cup coarsely chopped walnuts

In a medium saucepan heat the milk chocolate over low heat, stirring constantly, till melted and smooth. Remove saucepan from heat. Stir in marshmallows and chopped walnuts. Drop from a teaspoon onto a waxed paper-lined baking sheet. Chill in the refrigerator for 15 minutes, or until firm. Makes 28 pieces fudge.

Microwave Directions: Place milk chocolate in 1-quart casserole. Micro-cook, uncovered, on 100% power (high) for 1 1/2 to 2 minutes, or until chocolate is melted, stirring once. Stir in marshmallows and walnuts. Drop from a teaspoon as directed above. Makes 28 pieces fudge.

Cyndi Brown

EASTER EGGS

3/4 pound butter
1/2 pound powder sugar, plus
1 1/2 pounds powder sugar
8 ounces marshmallow cream
1 Tbsp. vanilla
2 pounds milk chocolate

Beat butter and 1/2 pound powder sugar until light and fluffy. Add peanut butter and marshmallow cream and vanilla. Knead in the other 1 1/2 pounds of sugar and form into desired size Easter egg. Let set in refrigerator overnight. Then dip into melted chocolate.

Patti Brubaker

PEANUT BUTTER FUDGE

2 cups sugar
2/3 cups of milk
1 cup marshmallow cream
1 cup peanut butter

Cook sugar and milk to soft ball stage. Remove from heat and stir in the marshmallow cream and peanut butter. Beat until creamy.

Laura Booth

DIVINITY

3 cups sugar
1 cup Karo white syrup
1/2 cup water
1/4 tsp. salt

Boil until mixture cracks when dropped in cold water. Add slowly, beating all the time, to 3 egg whites stiffly beaten. Beat until mixture stiffens. Then add one cup of nut meats and 1 tsp. vanilla. Beat until candy will pile high. Put on greased platter. Make into egg shapes, or cut in any way desired.

Thalma Jacobs

***Fudge won't "sugar" if you add a dash of cream of tartar.

DIPS, SAUCES

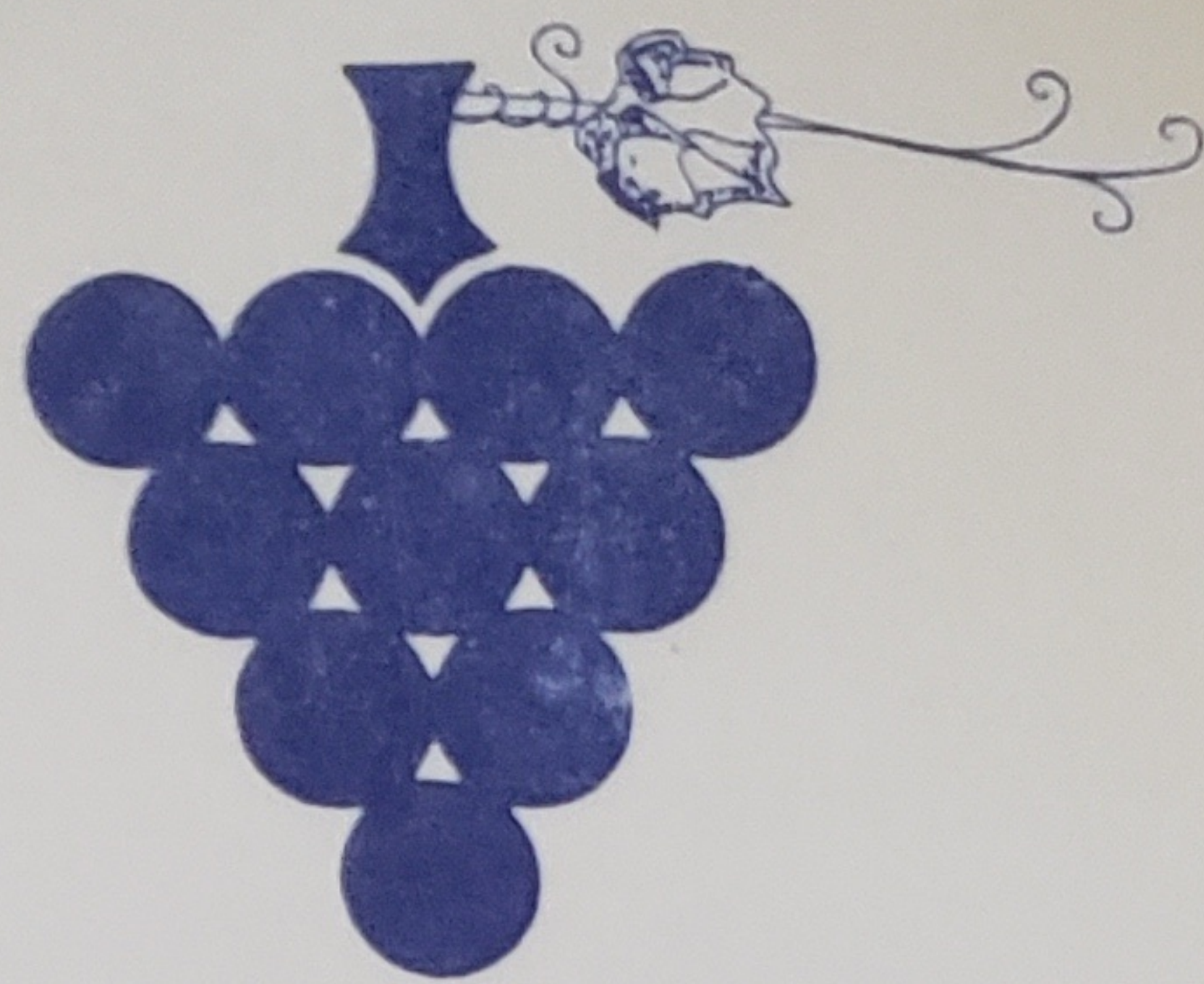
MISCELLANEOUS

CHOCOLATE PEANUT BUTTER BALLS

1 pound graham cracker crumbs
1 cup margarine (2 sticks) melted
2 1/2 cups confectioners sugar
1 jar peanut butter (large 18 oz.) creamy

Mix together and roll into balls. Melt two 12 oz. packages of chocolate chips in a double boiler. Dip balls into chocolate and place on foil. Makes 100 balls.

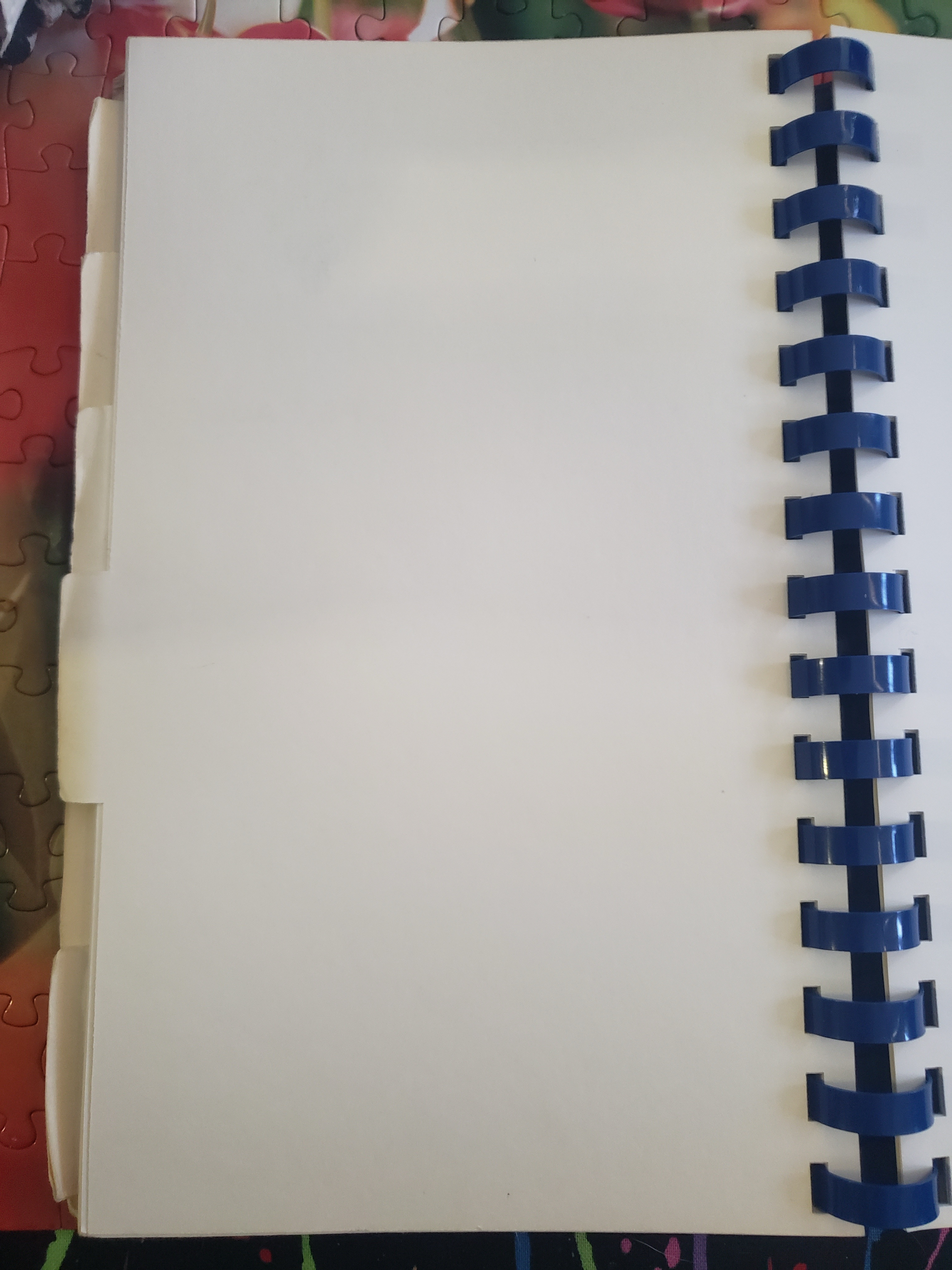
Mayva Smith



DIPS, SAUCES

DIPS, SAUCES

MISCELLANEOUS



DIPS, DRESSINGS & SAUCES

Fruit Dip		125
\$25.00 Salad Dressing		125
Barbecue Sauce for Meats		126
Hot Dog Sauce		126
Dressing for Tossed Salad		127
Hot Dog Sauce		127
Hot Dog Sauce		128

***Fluffier omelets are no secret. Just add a dash of cold water, a couple of dashes of skim milk, and a smidgeon of cornstarch. Your omelets will be light, airy and fluffy.

***To speed up cream whipping, chill the cream, the bowl and the beaters.

***Popcorn will pop better if you leave it in the freezer for a full 24 hours before using.

***Add 1 tsp. Ginger to beans, when cooking, to take the gas out.

***Chili powder will become wormy, unless it is refrigerated.

***Ways to glaze bread before baking: For a dark shiny glaze, brush on 1 beaten egg yolk. For a light shiny glaze, beat the whole egg or brush on melted butter or margarine. For shine with no color, brush on 1 egg white beaten with 1 table-spoon water.

***If you roll out dough between 2 sheets of waxed paper, dab some water under the bottom sheet and it won't skid away.

***All ingredients for bread making should be at room temperature. It's important to use the right size pan.

***Use a pizza cutter to cut bars or bar-cookies into nice smooth squares in half the time.

***The more egg yolks in doughnut dough, the less grease they will absorb when fried.

***Bacon will lie flat in the pan if you prick it thoroughly with a fork as it fries.

FRUIT DIP

1 container of sour cream
Add brown sugar to suit your taste.

Ideas for fruit, strawberries, honeydew, cherries,
cantaloupe

Mrs. Al Hayes

\$25.00 SALAD DRESSING

1 cup oil
1/4 cup vinegar
1/2 cup sugar
2 tsp. paprika
2 tsp. dry mustard
1 tsp. celery seed
1 tsp. salt
1 tsp. grated onion

Mix: In blender all ingredients, except oil...add
oil slowly.

Jennifer Brubaker

MISCELLANEOUS

BARBECUE SAUCE FOR MEATS

1 1/2 cups chopped onion
2 cups celery (chopped)
1/2 cup margarine
2/3 cup vinegar
1/2 cup brown sugar
1 quart tomato catsup
4 Tbs. worcestershire sauce
2 cups water

Brown onions and celery in margarine. Add remaining ingredients in above order. Simmer for 15-30 minutes. Can be stored for future use. Yields 4 quarts.

Patti Brubaker

HOT DOG SAUCE

1 1/2 lbs. hamburger
1 tsp. garlic salt
1 large onion
1 (12 oz.) can tomato paste
1/2 tsp. dryer red pepper
1 green pepper (finely chopped)
1 tsp. salt
3 Tbs. chili powder
4 cups water

Mix altogether and simmer for at least one hour.

Kim Kuhar

DRESSING FOR TOSSED SALAD

1 pt. oil
1 cup sugar
1 tsp. prepared mustard
6 oz. vinegar
1 tsp. celery salt
1/2 tsp. celery seed
1/2 onion
1 clove garlic

Mix in blender.

Esther McNeal

HOT DOG SAUCE

Brown 1 1/2 lb. hamburger, break up fine, and add a little water. Add 1 med. onion chopped fine.

1 clove garlic or garlic salt (chopped)
3 cups water
1 small bottle ketchup
1 tsp. cloves
1 tsp. cinnamon
2 tsp. paprika
1 tsp. dry mustard
1 tsp. tumeric powder
1 tsp. chili powder
3 pks. sweetener
2 tsp. salt
1 tsp. basil leaves
1/2 tsp. oregano
dash ground bay leaf
1 tsp. pepper
1 tsp. cumin powder
1 small can tomato sauce

Simmer and stir often. 2 - 4 hours

Sarah Hughes

HOT DOG SAUCE

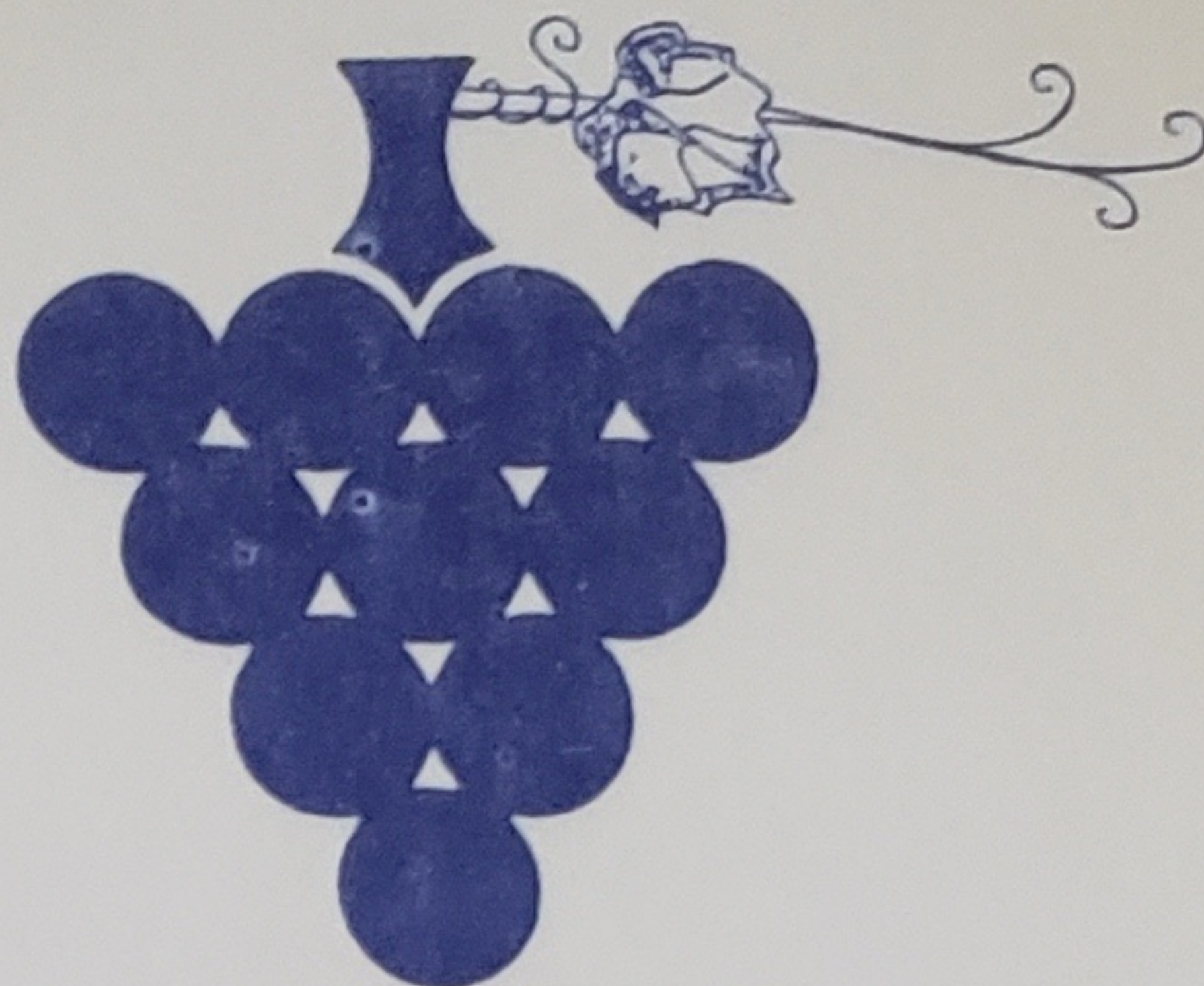
2 tsp. salad oil
1/4 lb. hamburger or ground chuck
1 small onion chopped
1 can tomato paste
1 1/2 cup water
1/2 tsp. vinegar
1/2 cup pickle relish
1 tsp. salt

Mix and simmer 25 minutes.

Add last

1 tsp. chili powder
1 tsp. mustard - prepared
1/4 tsp. pepper

Elaine Amy



MISCELLANEOUS

MISCELLANEOUS



MISCELLANEOUS

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Fruit Butter		131
Pancakes		132
Sweet Pickles		133
Refrigerator Pickles		133
Popsicles		134
Play Doh		134

QUANTITIES TO SERVE 100 PEOPLE

Coffee	...	3 lbs.	
Sugar	...	3 lbs.	
Cream	...	3 quarts	
Whipping Cream	...	4 pints	
Milk	...	6 gallons	
Fruit Cocktail	...	2 1/2 gallons	
Fruit Juice	...	4 No. 10 cans	(26 lbs.)
Tomato Juice	...	4 No. 10 cans	(26 lbs.)
Soup	...	5 gallons	
Oysters	...	18 quarts	
Weiners	...	25 lbs.	
Meatloaf	...	24 lbs.	
Ham	...	40 lbs.	
Beef	...	40 lbs.	
Roast Pork	...	40 lbs.	
Hamburger	...	30-36 lbs.	
Chicken (chicken pie)	...	40 lbs.	
Potatoes	...	35 lbs.	
Scalloped Potatoes	...	5 gallons	
Vegetables	...	4 No. 10 cans	(26 lbs.)
Baked Beans	...	5 gallons	
Beets	...	30 lbs.	
Cauliflower	...	18 lbs.	
Cabbage for Slaw	...	20 lbs.	
Carrots	...	33 lbs.	
Bread	...	10 loaves	
Rolls	...	200	
Butter	...	3 lbs.	
Potato Salad	...	12 quarts	
Fruit Salad	...	20 quarts	
Vegetable Salad	...	20 quarts	
Lettuce	...	20 heads	
Salad Dressing	...	3 quarts	
Pies	...	18	
Cakes	...	8	
Ice Cream	...	4 gallons	
Cheese	...	3 lbs.	
Olives	...	1 3/4 lbs.	
Pickles	...	2 quarts	
Nuts	...	3 lbs. sorted	

To serve 50 people, divide by 2

To serve 25 people, divide by 4

FREEZER STRAWBERRY JAM

5 cups strawberries
5 cups sugar
1 small can crushed pineapple

Boil 10 minutes. Remove from heat. Add 2 sm. boxes (or 1 lg.) Strawberry jello. Freeze in convenient containers.

Esther McNeal

FRUIT BUTTER

1/2 cup softened butter or margarine
2 Tbs. honey or sugar
1/2 cup fresh fruit

Cream softened butter or margarine and honey or sugar until light and fluffy. Blend raspberries, strawberries, peaches or chopped banana. Makes 1 1/2 cups.

Rebecca Tartal

PANCAKES

2 cups milk
1 1/2 cups rolled oats
2 eggs
2 1/2 tsp. baking powder
1 tsp. salt (optional)
2 tsp. honey
1/3 cup oil

Pour milk over oats. Let stand for 5 minutes.
Stir into oats eggs and oil, and baking powder
and honey. Bake as you would other pancakes.
If too thin add more oats.

Grace Seyler

SWEET PICKLES

2 cups vinegar
3 cups water
2 tsp. crushed saccharin
1 Tbs. salt
1/2 Tbs. alum

Etha Kriner

REFRIGERATOR PICKLES

7 cups cucumbers (thinly sliced)
1 cup sliced onion
2 Tbs. salt
2 Tbs. celery seed

Mix above ingredients in container you will keep them in.

Dissolve 2 cups sugar in 1 cup vinegar. Pour over cucumbers, cover and refrigerate.

Kim Kuhar

POPSICLES

1 package jello
1 package Kool Aid
1 cup sugar
2 cups hot water

Then add 3 cups cold water

Mix jello, Kool Aid, sugar and hot water together until jello and Kool Aid are dissolved. Then add 3 cups of cold water. Pour into popsicle molds or ice cube trays and freeze. Wooden sticks may be placed in the center of each cube after they have frozen about one hour.

Cheryl Harbridge

PLAY DOH

1 cup flour
1/2 cup salt
1 cup water
2 tsp. cream of tartar
1 Tbs. cooking oil
Few drops of food coloring

Mix ingredients, stir constantly over low heat until mixture is firm and leaves sides of pan. When cool store in plastic containers. Your children will love it.

Jennifer Brubaker

NOTES

NOTES

